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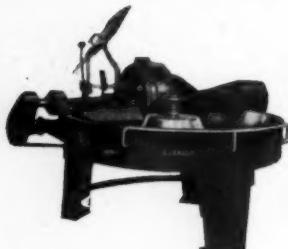
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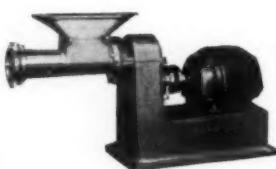
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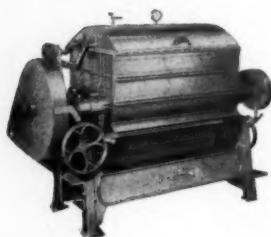
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THE NATIONAL Provisioner



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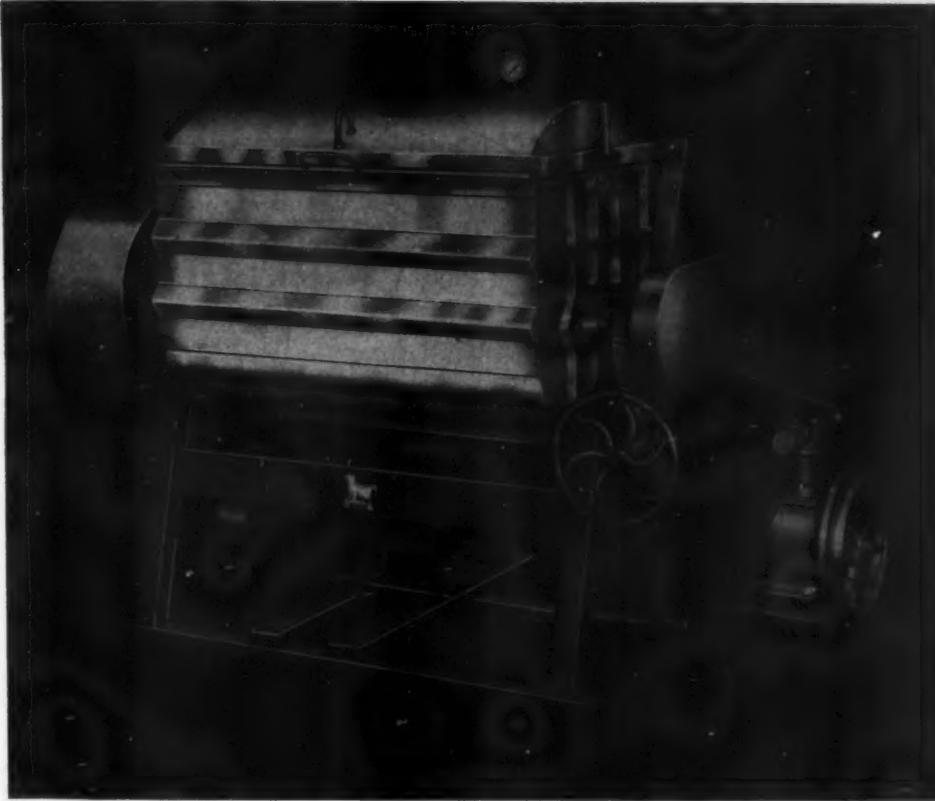
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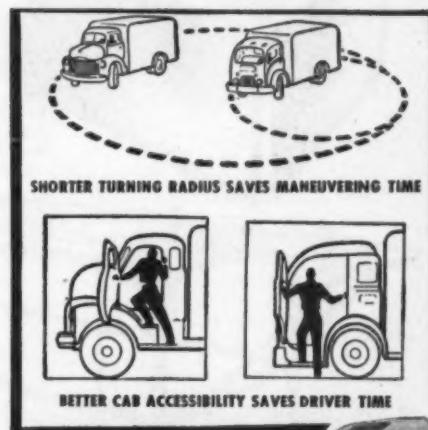
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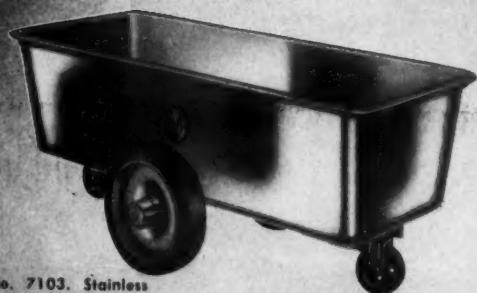
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Meat Price Investigation Started

Representatives of the four major packers and two large chain stores were called to Washington this week for the long-threatened investigation into meat prices. The Gillette Senate subcommittee began its questioning on Thursday.

P. C. Smith, Swift vice president, asserted that the large meat supplies this fall should result in further lowering of prices if there is no sharp rise in consumer income.

A Department of Agriculture review of the meat situation released this week also predicted lower prices of both hogs and cattle as fall marketings increase, although cattle prices are likely to rise again later in the year or early in 1951. See page 10.

House Bill Grants Stand-by Controls

President Truman has signed HR 3278 amending a section of the Internal Revenue Code. It grants a special relief provision for companies using the LIFO method of inventory accounting. Formerly, in order to have the advantage of such a tax re-computation, the taxpayer must have elected to have the provisions apply at the time of the filing of the taxpayer's income tax return for the year in which the inventory liquidation occurred. Now, the election can be made "at such time and in such manner, and subject to such regulations as the Commissioner, with the approval of the Secretary, may prescribe." The amendment is retroactive to taxable years begun after December 1, 1940.

Frisco Packers and Union Agree

Western States Meat Packers Association reports that packers in the San Francisco Bay area last week reached agreement with the AFL Amalgamated Meat Cutters union on a contract to run to August 21, 1951. The packers granted a 12½c per hour increase in wages and 6c per hour to be applied to a welfare program which will include life, health and accident insurance. The union has a program covering the welfare insurance with the California Physicians' Service and the life insurance has been arranged with the West Coast Life Insurance Co. A board of trustees will consist of one packer representative; one employee representative and one non-industry member.

Defer Action on Westbound Rates

Shipper's Proposal 5632, an application to reduce rail freight rates on meats and packinghouse products from Denver to West Coast points, has been redocketed for the November meeting of the Transcontinental Freight Bureau Traffic Managers. There have been several postponements of the case.

The standing rate committee of the Traffic Managers will give further study to Shipper's Proposal 5894, an application for reduction in rail freight rates on fresh meats and packinghouse products from Austin, Fremont and other Midwest points to several West Coast destinations.

Excess Profits Tax Unlikely Now

There probably will be no excess profits legislation at this session, according to political observers. However, it is likely that there might be legislation next year making excess profits taxes retroactive to the middle of 1950.

Wholesale Food Index Off

The Dun & Bradstreet wholesale food price index declined for the week ended September 5 for the first time in 12 weeks. The index, representing the total cost at wholesale of a pound each of 31 foods in general use, dropped to \$6.65 from \$6.69 a week earlier. The latest figure was 14.3 per cent above the index for the corresponding week in 1949.

Government, Leading Packers Give Views on the Meat Supply Outlook

HOG prices are expected to decline seasonably this fall as marketings increase, but to be higher than last fall, according to a review of the situation by the U. S. Department of Agriculture. Prices of both grass and fed cattle may decline moderately during the early fall because of increased marketings, but probably will make some recovery later in the year or early in 1951.

The percentage increase this spring and summer in the retail value of meat consumed was fully as great as that in consumers' incomes, indicating that demand for meat has increased substantially. Demand is stronger than it was a year ago. As defense expenditures are expanded this fall and winter, consumer incomes are expected to rise and demand for meat will be increased further. Seasonal declines in prices of meats and meat animals this fall may be less than usual.

Meat production this summer was a little larger than last summer. A larger output of pork made the difference. Meat production this fall also will exceed that of last fall. There will be more beef as well as more pork. Meat consumption per person in the October-December quarter may be up about one pound from the 37.3 lbs. consumed in that quarter of 1949. Since consumption per person in the first three quarters will total almost as much as a year earlier, the figure for all of 1950 will probably exceed slightly the 144 lbs. consumed in 1949.

Sheep and lamb slaughter in early 1950 was below a year earlier but from March through June was larger than last year. In July it again dropped below the 1949 level, and it is likely to continue smaller the rest of this year. The 1950 lamb crop is estimated at 18,400,000 head, 2 per cent fewer than were saved in 1949.

Prices of feeder cattle during June-August averaged about \$6 per 100 lbs. higher than a year earlier and very close to all-time highs. Returns to farmers on feeders purchased at these high levels will be equal to or above those of recent years only if these cattle are sold at prices higher than they were in the first half of 1950. Whether such a level prevails will depend largely, in the absence of price controls, on the extent of demand for beef in the next six to 12 months.

CCC Mexican Canned Meat

Subtracting the 10,000,000 lbs. acquired by the Army late in August, the Commodity Credit Corporation now has about 13,500,000 lbs. of Mexican canned beef and gravy available for export sale at 20c per net pound, f.a.s. vessel, U. S. Gulf of Mexico ports, and 30,700,000 lbs. of Mexican canned meat and gravy, for sale at 10c per net pound, f.a.s. vessel, U. S. Gulf of Mexico ports.

DESPITE high retail meat prices, J. W. Christian, vice president of the Cudahy Packing Co., told the Gillette Senate agriculture subcommittee this week that his company has not showed a profit on its beef business this year. The committee began its investigation into meat prices on Thursday. Representatives of Armour and Company, Cudahy, Swift & Company, Wilson & Co., the A. & P. Co. and Safeway Stores testified before the Senate committee.

Christian stated that on all packing operations Cudahy is doing a little better so far this year than in 1949, but that profits still are running below the average of the last ten years.

James D. Cooney, vice president of Wilson, also asserted that the industry is highly competitive and the profit margin small. He said the business would be more stable and supplies steadier if the profit margin were greater.

Christian explained that Cudahy prices its carcass beef directly in relation to the price it pays for live cattle. Shrewd selling this year on the part of cattle producers and feeders has placed the packer in an "uncomfortable squeeze between high cattle prices and buyer resistance to high beef prices at the retail level," he stated.

Cooney agreed that attempts to buy cattle at levels that will yield beef at prices consumers will pay has proved difficult, and added that his company is operating at a "very small margin."

In anticipation of testimony before the investigating committee, Armour issued a report late this week on its third quarter operations. The company showed a profit of \$3,508,000 in the quarter ended July 29, 1950, bringing its profit for the nine months to \$12,892,000. In the first nine months of its 1949 fiscal year Armour showed a loss of \$6,342,000.

Larger meat supplies this fall should result in further lowering of prices from summer peaks unless there is an exceptionally sharp increase in expendable income of consumers, Paul C. Smith, vice president of Swift & Company, told the subcommittee.

"Meat supplies are shortest in the summer and increase with the fall run of grass cattle and winter marketing of hogs. The total meat supply, according to the American Meat Institute estimates, toward the end of this year will probably be 23 per cent greater than the meat supply we have experienced during the summer.

"For this fall and winter I can't say with certainty whether livestock and meat prices will go up or down. But beyond that point—next year, for instance—flationary threats may become acute unless you gentlemen in Congress are able to prevent by taxation, credit control, increased consumer savings and other means the inflation

of expendable income relative to the available supplies of consumer goods. In meats, at least, we do not think price ceilings are a practical answer. They merely intensify the upward pressure; they don't remedy the causes but they foster lawlessness and evasion.

"We all will have to face this problem. Our company would greatly prefer to see it met by sound physical and monetary policies than by going the deplorable price ceiling-black market route."

"You may legally be able to control prices for a very brief period of time," Smith declared, "but the only long time, effective control is to maintain a balance between the supplies available for consumption and the money people are willing to pay for these supplies."

Members of the subcommittee said it would be impossible to evaluate immediately the testimony presented or to decide whether or not to continue the investigation at this time.

Question of Emulsifiers May Require Court Action

The tentative order by the Food and Drug Administration issued early in August banning the use of chemical emulsifiers or softeners in bread, rolls and buns, has caused considerable controversy. The question has also been raised as to whether or not the FDA has the legal authority to make such a ruling. Some sort of court action is expected.

The ruling (see *THE NATIONAL PROVISIONER* of August 12, page 44) banned use of only those agents which are obtained chemically and not those primarily of animal origin, the mono and di-glycerides. Up to 25 per cent of the latter type softeners may be included. However, the order did not make it mandatory for bakers to use shortening containing an emulsifier or to use shortening in bakery products.

Convention Entertainment

The American Meat Institute has asked that reservations for the women's events during its annual meeting be made as early as possible. The two main activities are a luncheon and tour of the Merchandise Mart on Monday, October 2, and a luncheon at the Boulevard Room of the Stevens hotel on Tuesday, followed by a style show by Carson Pirie Scott & Co. Tickets are \$4.50 and \$5, respectively.

WSMPA Board Meeting

The board of directors of the Western States Meat Packers Association will meet at the Palace hotel in San Francisco on September 15 to consider various problems confronting the industry. Among these will be the preparation of general measures in the event economic controls should be imposed on packers, as well as meat grading and various freight rates cases.



SEILER SELLS THE DEALER FIRST

“THOROUGHLY sell the retailer first,” is the plan followed by Karl Seiler & Sons, Inc., Philadelphia, Pa., in the promotion of a new baked liver loaf. This liver product is baked instead of being cooked in water as in the case of regular liverwurst. In order to get proper reception for its new product and gauge how it might be accepted by the public, the firm carried on an extended dealer sampling and educational campaign.

“We want our dealers to be thoroughly familiar and sold on a new product before we begin to promote it to the public,” explains Walter Seiler, president of the company. “If the storekeeper is sold on an item he will stock it and play it up to his customers. Then, when our promotional campaign breaks, he will be in a position to serve his customers.

“Too often heavy advertising and merchandising campaigns are directed toward the public and little attention is given the retailer. There is a feeling that he must stock the items that customers request. However, it is embarrassing for the dealer to lack an item when the customer asks for it and it means the loss of a sale for him. To prevent development of such ill will on the part of both dealers and consumers, the product should first be sold to the retailer and then publicized to the general trade.”

In its program of actual retailer contact to acquaint the trade with its baked liver loaf, Seiler representatives visited over 6,000 dealers and permitted them to sample the loaf and discussed the product with them. Only after they know all about it are they permitted to

OFFICE OF THE COMPANY is flanked by a sign promoting Seiler sausage and the line of smoked meat products.



WALTER SEILER AND KARL SEILER, JR., who direct the activities of the Philadelphia firm, with the picture of the founder, Karl Seiler, sr., in the background.

purchase it for sale in their stores. The dealer educational program will require about six months.

The sign of the “blue goose”—the trademark of Karl Seiler & Sons, Inc.—is a familiar sight in Philadelphia and surrounding towns. It appears on all meat items, on paper boxes and shipping cartons, individually wrapped meat cuts, billboards, truck panels, newspaper ads, letterheads and envelopes.

The “blue goose” trademark had its origin in the curving gooseneck shape of liver sausage when the current company officials, Walter Seiler and vice president Karl Seiler, decided actively to promote that product.

“To our way of thinking, liverwurst was always the neglected item in retail sales effort,” says Walter Seiler, “and was only sold when asked for. We felt that if it were aggressively promoted, it could very easily become one of our leading sales items—which it is today.”

Rather than use numerous pictures of a goose, it was decided to employ a blue one because it showed up best in the advertising media that the Seiler com-

(Continued on page 17.)



Beef Herds Being Built for Larger Output; Little Effect on Current Kill

THE outstanding features of the cattle situation this year are: (1) The large number of calves and light cattle that went into feed lots last fall and winter; (2) the unusually strong demand for all classes of feeder cattle and breeding stock since early January; (3) the very small number of the higher grades of cattle marketed in the first half of the year; (4) the sharp rise in the prices of the lower grades in that period; (5) the large numbers of cattle on feed for market this fall; and (6) the belated movement of grass cattle to market because of unusually good range and pasture conditions.

Last year steer slaughter was the largest of record. A larger-than-usual proportion of the fed cattle marketed was sold before the end of September, and prices of the better grades rose sharply in the last quarter of the year. This year the pattern is different—fewer fed cattle than last year were marketed up to late August and larger numbers than a year earlier are expected this fall.

The number of cattle on feed at the beginning of the year was about the same as a year earlier. In the Corn Belt there was an increase of 5 per cent. Those on feed in that area included an unusually large proportion of light-weight steers and calves, the kind that generally require a long feeding period to make them ready for slaughter. Cattle weighing under 600 lbs. showed an increase of 40 per cent, while those over 900 lbs. were down 15 per cent.

Slaughter Down from 1949

This year the slaughter of both cattle and calves in the first seven months was less than last year. Slaughter of heifers and calves was down the most—7 per cent. Cow slaughter was up 4 per cent. Apparently producers have been holding back more heifers for herd expansion and replacements. Steer slaughter was down 4.2 per cent. That's in numbers. Weights of steers also were down from last year. Actually, steer slaughter this year has been relatively large, considering there were 368,000 fewer steers in the country at the beginning of the year. It means that the supply of steers older than yearling has been reduced still more. There will be fewer of these kinds available to go to feed lots this fall.

Most of the heavier cattle that were on feed early in the year were marketed as soon as they showed enough finish to grade top Medium, or low



This analysis by Charles A. Burmeister, agricultural economist of the U.S. Department of Agriculture, includes information available to August 28, and assesses both long-and short-term prospects for cattle and beef production.

Good. So the supply of well-finished cattle coming to market up to July was unusually small.

It looks now in August as if cattle slaughter during the remainder of the year, September to December, will be moderately larger than a year earlier and will include a much larger proportion of grain-fed cattle than last year. There were 34 per cent more cattle on feed in the Corn Belt states on July 1 than in the previous year. Colorado also had more cattle on feed.

The increase in the number on feed in the Corn Belt amounted to nearly a half million head. More than 80 per cent of this increase was in Iowa, Illinois, and Nebraska. About three-fourths of the increase in those states were cattle weighing 600 to 900 lbs. Many of these went into feed lots last fall and winter as calves to be fed out for market this fall. Because of their long time on feed, a large proportion will grade Choice when they reach market.

According to farmers' intentions reported July 1, the increase over last year in fed cattle to be marketed after August 1 was around 435,000 head, or about 60 per cent. But, when compared with the total number of cattle, excluding calves, that were slaughtered in the August-to-December period last year, the increase amounts to less than 6 per cent. Since there are no indications that more grass cattle will be marketed this year than last, the total marketings of cattle during the remainder of the year probably will be only moderately larger than a year earlier. In terms of total beef output, the increase over 1949 probably will be under 10 per cent.

Beef supplies, however, will include a much larger proportion of the better grades, and there will be a much greater concentration of marketings of both fed cattle and grass cattle in September,

October, and November than in those months last year. Most of the fed cattle last year were marketed by mid-September, and after that date marketings fell off rapidly and prices rose sharply. Grass cattle also were marketed earlier than usual last year because of unfavorable grazing conditions in several important areas. This year ranges and pastures are unusually good in most sections and cattle on grass will be marketed late. With larger numbers of fed cattle headed for market after August this year than in 1949, and with grass cattle also moving later, cattle prices are more likely to decline than to advance as they did late last year. In view of the strong demand for beef, the decline probably will be moderate.

Prices of the better grades of cattle, after declining from early January to mid-April, rose moderately to early June, and then held around the \$30 to \$32 level until mid-August when they began to weaken. Prices of the lower grades, on the other hand, have been unusually strong—rising steadily from the beginning of the year to early June, and showing no tendency to start their seasonal decline, which usually begins in May or June, until early August. The price trends for the different grades resulted in a price spread in July much narrower than usual.

Trends Resemble 1941

Price trends for cattle and the seasonal distribution of marketings this year appear to be much like those in 1941. In that year, fed cattle were marketed late and were in largest supply during the period August through November. Prices of Good and Choice steers, after declining from January to mid-July, rose slightly and held steady until mid-September, when they again declined until late November. In December, however, they made considerable recovery. Prices of the lower grades in 1941 were about steady in the first half of the year, and contrary to their usual seasonal trend, advanced in the second half. Prices of feeder cattle were about unchanged from March to mid-September, then declined to mid-November when prices of fed cattle were trending downward, and rose moderately in December.

Demand for stocker and feeder cattle this year has been about the strongest of record, and prices on most classes and grades in June and July exceeded the previous highest prices reached in 1948. In addition, there has been a very good demand from slaughterers for the

two-way kinds. Contracting for cattle throughout the western range country has been unusually active. Demand for feeder stock this fall is expected to be fully as good as last fall although probably not as strong as in June and July. Supplies of feeder stock, excluding calves, will be smaller than last year as there were fewer numbers of such cattle in the range country at the beginning of the year. The seasonal decline in stocker and feeder prices, therefore, is expected to be moderate and prices this fall are expected to average higher than last fall.

Crop prospects are generally favorable, and, with a large carryover of corn, the supplies of feed concentrates per animal unit will be but little smaller than the record total of last year. Feed costs in 1950-51, however, probably will average higher than in the 1949-50 season.

Meat output during the remainder of the year will be slightly larger than in 1949. All of the increase will be in pork and the better grades of beef. Production next year will be slightly larger than this year but the increase will not be much greater than the increase in population. Demand for meat is expected to continue strong since increased expenditures for military purposes will insure a high level of employment. Price trends and price levels next year, however, will be determined to a large extent by developments which cannot be foreseen clearly now.

Cattle in Favorable Position

Beef cattle occupy the most favored position in our livestock economy today. They have held this place for the last 10 years, and more recently the beef industry has been just about the most favored enterprise in all agriculture. This is in sharp contrast to its Cinderella role during most of the 1920's, when the yearly beef output was one-third smaller than now. But today the high income of consumers, combined with the fact that beef is one of the preferred food items, has brought prosperity to the industry. The demand for beef will be strong as long as we have full employment and good incomes.

As cattle production increases, prices of cattle may be expected to work lower—unless, of course, offsetting factors, such as population increase or continued inflation, create a larger demand. There are no indications that the phenomenal population growth of the last decade is slowing materially; hence, cattle raisers can look for a gradually expanding outlet for their product in the years ahead.

Looking beyond 1950 we can expect cattle numbers to increase still more as a new production cycle is now underway. Five years ago cattle numbers were at an all-time high of nearly 86,000,000 head. They climbed to that level in seven years from their previous low of 65,000,000 head in 1938. Numbers were down to 78,000,000 at the end of 1947, but in 1948 there was a slight increase. Last year there was a further increase of 2,000,000, which brought

this year's total to slightly more than 80,000,000.

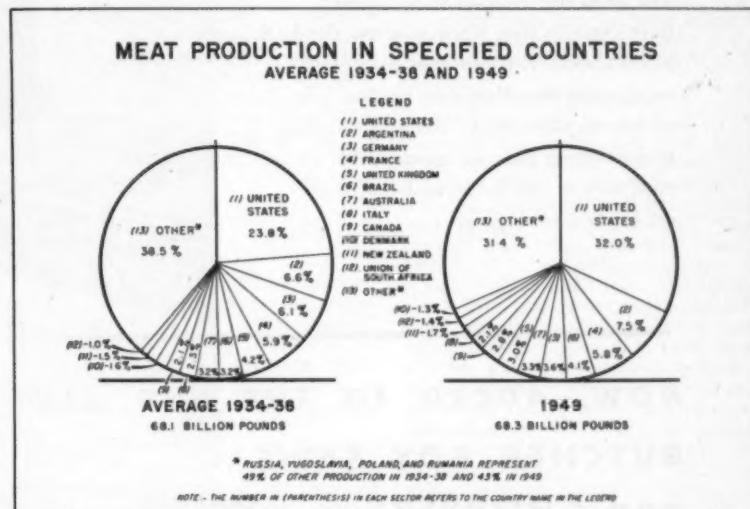
With a larger calf crop in sight and smaller slaughter this year, the 1950 increase in numbers should be around 3,000,000 head. At the rate of increase now in prospect, we may have 90,000,000 to 95,000,000 cattle by 1954 or 1955. With the marked reduction in horses and mules since 1920 and in sheep numbers since 1942, and greater productivity of the land as a result of soil conservation practices and new techniques, feed and grazing resources are ample to maintain this level of cattle numbers under average weather conditions.

The increase of 2,000,000 head in cattle numbers last year was obtained by reducing slaughter of cattle and calves by nearly 1,500,000 and increasing the

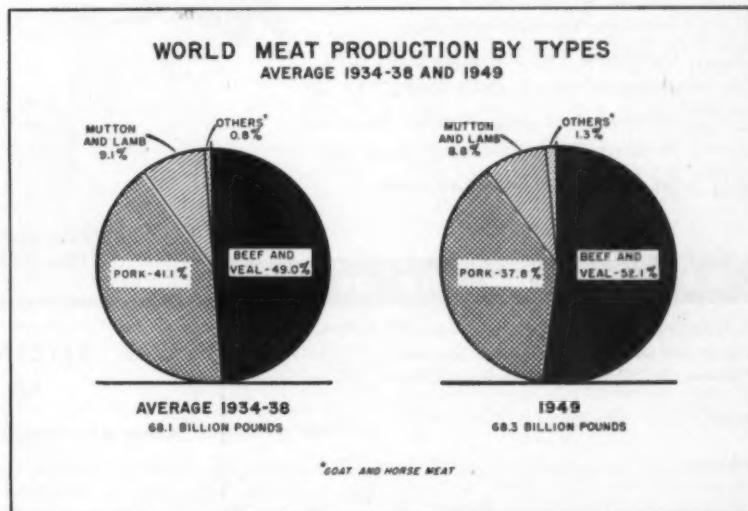
calf crop by 800,000. The increase in inventory at the beginning of this year was entirely in breeding stock and calves. Steer numbers were down by 368,000 head.

The increase in cows was more than 1,000,000 head, and 80 per cent of this increase was in beef cows. The increase in calves also exceeded 1,000,000 head, and 40 per cent of that increase was in heifer calves kept for milk cows. The reported increase in calves on feed this past winter was equal to at least half of the 600,000 increase in calves other than milk heifer calves. If all the calves reported on feed last January and April should go to slaughter this year, there would be little increase in steer numbers at the end of the year, consequently

(Continued on page 40.)



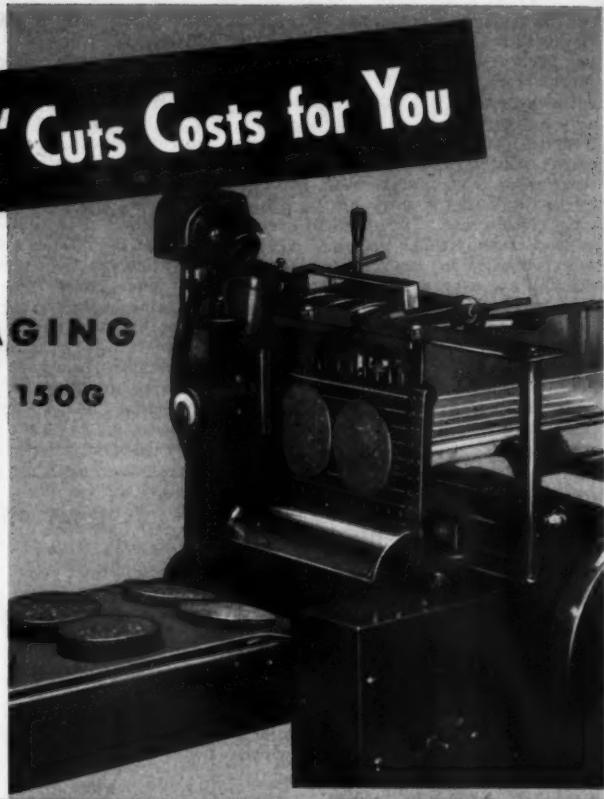
The chart above, prepared by the Office of Foreign Agricultural Relations of the U.S. Department of Agriculture, shows the 1949 world meat production in specified countries compared with average 1934-38 production. The 1949 world meat production by types, compared with average 1934-38 production, is shown in the chart below.



U.S. "Know-How" Cuts Costs for You

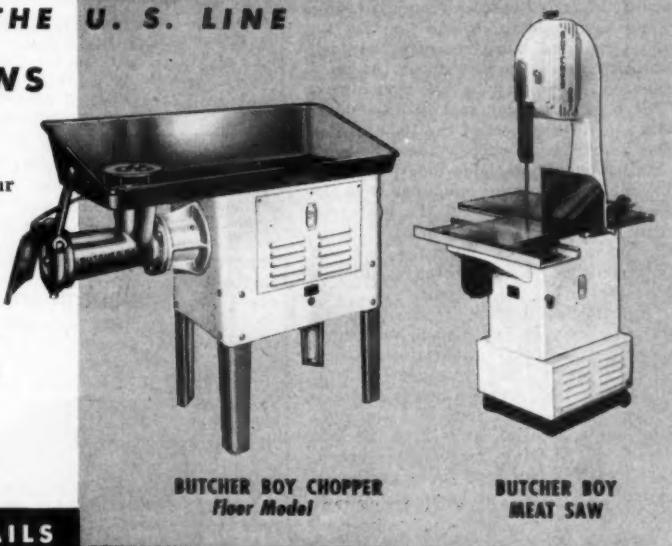
FASTER PRE-PACKAGING with the AMAZING NEW 150G

You're in the pre-packaging parade; have costs in line when you use the U.S. Slicer-Grouper. It *automatically* stacks or shingles the slices into groups of 4 to 16 slices each. You save counting and weighing time on meats, cold cuts, cheese and bacon and you're all set for fast packaging.



NOW, ADDED TO THE U. S. LINE BUTCHER BOY SAWS and CHOPPERS

The right chopper for the job cuts your production costs. And with the rugged Butcher Boy Floor Models you have the choice of four capacities. The 5 H.P. and 7½ H.P. choppers have high-backed 27" by 54" stainless steel pans. Butcher Boy Saws in three popular sizes are "naturals" for fast pre-packaging of meat.



BUTCHER BOY CHOPPER
Floor Model

BUTCHER BOY
MEAT SAW

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 Choppers Tendersteak Machines Saws Bacon Slicer.

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Canada • Argentina • England • Holland
Belgium • Switzerland • Spain • France
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PROCESSING Methods

Swedish Potato Sausage

Swedish potato sausage is a hearty meat specialty. The following formula is reported to make a good product:

55 lbs. trimmed beef flanks, medium fat
50 lbs. pork trimmings, half lean and half
fat
40 lbs. peeled raw potatoes
8 pieces of onion

The trimmed beef flanks, pork trimmings, potatoes and onions should be ground through the $\frac{1}{4}$ -in. plate of the grinder. Put in the mixer and add the following seasoning:

3 lbs. salt
8 oz. ground pepper
2 oz. ground allspice

Many sausage manufacturers and packers have found convenience in the use of ready prepared seasonings or specially prepared seasonings, as manufactured by reputable firms, in making their sausage products.

Mix all ingredients thoroughly for 3 minutes. Stuff in well selected beef round casings free from scores or in corresponding cellulose casings. If there are weak spots in the beef round casings they may break during cooking. The casing should be cut 16 in. long and stuffed like round bologna.

Owing to the ingredients, potato sausage will turn dark if it is exposed to the air. It is necessary, therefore, to keep the air from it. This is done by keeping the sausage in a weak salt water brine. Care should be taken to see that the sausage is covered with the brine at all times.

Swedish potato sausage is not cooked, but sold fresh. The consumer cooks it at home, serving it piping hot.

French Liver Pate

One formula for this unusual meat specialty is as follows:

90 lbs. fresh pork livers
32 lbs. jowl trimmings (50 per cent fat)
36 lbs. fresh veal trimmings
30 lbs. fresh regular pork trimmings

The livers are slashed, soaked in salted water and scalded for 10 to 12 minutes; they are then ground through the fine plate. Veal and pork trimmings are soaked and scalded and ground through the $\frac{5}{64}$ -in. plate. Jowls are ground through $\frac{1}{4}$ -in. plate. Meat ingredients are mixed with 10 per cent of broth from scalded meats, 4 lbs. 12 oz. gelatin, 7 lbs. binder and following seasoning materials:

6 lbs. 9 oz. salt
4 lbs. finely chopped onion fried in lard and cooled
4 lbs. on. white pepper
1 lb. 3 oz. braunschweiger seasoning
3 oz. marjoram
2 oz. savory
600 c.c. 90 grain vinegar

Stuff in loaf mold lined with cotton cloth and thick caul fat. Cook for three hours at 165 degs. F. and chill rapidly. Loaf mold cover is pressed down gently and product is held in cooler overnight. The loaf is removed next morning and may be wrapped in transparent cellulose or dipped in gelatine and stuffed in a cellulose casing.

Blood Sausage Formulas

Blood sausage moves well in some markets. A northwestern processor who believes he can sell some of it in his territory wants to know how to make the product. He writes:

EDITOR, THE NATIONAL PROVISIONER:
Will you send us a formula and directions for making blood sausage? Some of our dealers are asking about this product and we have never made it.

One meat formula for smoked blood sausage calls for:

35 lbs. salted back fat
15 lbs. fresh pork hearts
15 lbs. salted beef trimmings
20 lbs. salted pork trimmings
15 lbs. salted pork rinds.

Back fat is scalded for 30 minutes and cut in cubes. Cook pork hearts and beef and pork trimmings for one hour at 212 degs. F. and cut in cubes. Cook pork rinds at 212 degs. until tender and then run through the $\frac{1}{4}$ -in. plate. Mix all together and add 8 to 10 lbs. of fresh hog or beef blood. Season mixture with:

1 lb. salt
3 oz. white pepper
1 oz. allspice
 $\frac{1}{2}$ oz. cloves
 $\frac{1}{2}$ oz. savory.

Many packers have found convenience in use of ready prepared seasonings or specially prepared seasonings, as manufactured by reputable firms, in making their sausage products. Such seasonings also insure that each batch of sausage will be flavored like other batches.

Stuff in narrow beef bungs, hog middles or corresponding cellulose casings and cook for one hour at 180 degs., or until nothing but clear fat appears when casing is pricked with a needle. Chill product in cold water and stir while cooling. Hang up to dry for three days and then smoke in a cold smoke.

BERLINER: This type of blood sausage is made from the following meat ingredients:

70 lbs. raw firm bacon
15 lbs. pork skins
15 lbs. fresh hog or beef blood

Bacon is diced very small by hand or with head cheese cutter. It is then scalded and mixed with finely ground skins and blood. The mixture is seasoned with:

1 lb. salt
6 oz. ground white pepper
 $\frac{1}{2}$ oz. ground cloves
1 oz. allspice
 $\frac{1}{2}$ oz. marjoram
2 oz. savory
2 oz. sodium nitrate.

After ingredients have been thoroughly intermingled the mixture is stuffed loosely into middles or corresponding size of cellulose casings. Scald for one hour in water at 200 degs. F. Any air remaining in casings should be allowed to escape by pricking the containers.

Dry for 24 hours after removal from scalding vat and then put in a cold smoke.

Processing Chitterlings

Fat must carefully be stripped from the middle or black gut without tearing it.

The first operation is cleansing and this can be done on a perforated pipe equipped with a spring valve. The pipe is so arranged that it may be run inside the gut for its full length. Water from the pipe openings removes foreign material.

The gut is then carefully defatted and further cleaned. A regular casing fatting machine can be used for cleaning or the gut can be split and cleaned by hand. Then turn and reclean. In turning the blind end, a series of broomsticks placed upright in a bar running over the tub will be found practical. The sticks should be 12 to 16 in. long.

After cleaning, the gut is placed in ice water to chill and bleach. Then the chitterlings are tied with string in bundles and spread on screens or draining pans in the offal cooler at 34 to 36 degs. F.

FRESH CHITTERLINGS: Fresh chilled chitterlings are packed on the following day in 25- and 50-lb. boxes lined with wax paper and cheese cloth. They are placed in layers crosswise of the box, and paper or cloth is folded back to fully cover the product. Chitterlings lose their pink color quickly and should be marketed promptly.

D. C. CHITTERLINGS: Chitterlings can be cured by rubbing them carefully with salt and packing them in well-salted layers. Overhaul in three days. Another way of curing them is to pack them with about 30 per cent salt in a perforated tierce; after draining overnight they are shaken and again salted with enough salt to equal 30 per cent of their shipping weight. The salted chitterlings can be packed and shipped or sold locally. They should not be carried longer than 15 days. Cured chitterlings are sold in sets, each 12 in. long, tied in bundles. D.S. chitterlings are also packed in salt in slack barrels.

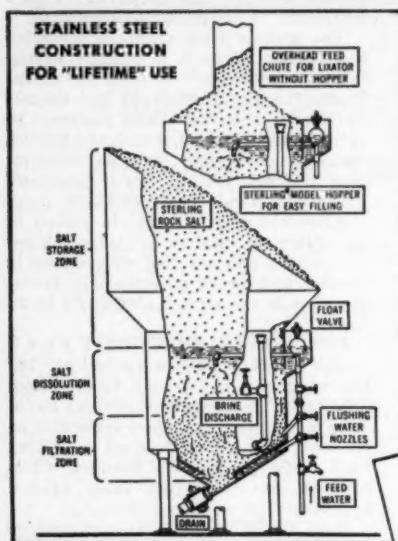
PICKLED CHITTERLINGS: To pickle chitterlings, place them in 100 deg. brine immediately after they are thoroughly cleaned and chilled. Pickled chitterlings can be shipped immediately. They should be overhauled in a week if they are held. Chitterlings can also be cooked and pickled. They are cooked at 212 degs. F. for two hours, chilled overnight, packed and shipped immediately in 100 deg. plain pickle solution.

FROZEN CHITTERLINGS: If held in storage, chitterlings are packed in boxes lined with paper. They are frozen on shelf coils. If these are not available, boxes should be piled on racks so that there is an air circulation space all around them. When thoroughly frozen they may be taken to the storage freezer, using a 1-in. wood strip between boxes to allow air circulation.

The wide range of subjects covered by THE NATIONAL PROVISIONER makes it an indispensable aid to packers.

Seattle Public Library

SALT! WHY HAUL IT? MEASURE IT? STIR IT?



HOW LIXATOR WORKS

In the dissolution zone — flowing through a bed of Sterling Rock Salt which is continuously replenished by gravity feed, water dissolves salt to form 100% saturated brine. In the filtration zone — through use of the self-filtration principle originated by International, the saturated brine is thoroughly filtered through a bed of undissolved rock salt. The rock salt itself filters the brine. Nothing else is needed.

WHAT THE LIXATOR PROVIDES

- ✓ Chemical and bacterial purity to meet the most exacting standards for brine.
- ✓ Unvarying salt content of 2.65 pounds per gallon of brine.
- ✓ Crystal-clear brine.
- ✓ Continuous supply of brine.
- ✓ Automatic salt and water feed to Lixator.
- ✓ Inexpensive, rapid distribution of brine to points of use by pump and piping.

Savings up to 20% and often more in the cost and handling of salt have been reported by many Lixate users. Why not investigate?



- You can eliminate shoveling, hauling, and laborious hand stirring of salt and water, and frequent testing of the brine strength — with International's Lixate Process for Making Brine. Stops waste through spilling. Saves time and labor. Assures accurate salt measurement.

- The Lixator automatically produces 100% saturated, free flowing, crystal-clear brine — which may be piped to as many points in your plant as you desire — any distance away — by either gravity or pump. YOU SIMPLY TURN A VALVE for self-filtered, LIXATE Brine that meets the most exacting chemical and bacterial standards.

An INTERNATIONAL Exclusive

The LIXATE^{*} Process
FOR MAKING BRINE

*REG. U. S. PAT. OFF.

INTERNATIONAL SALT COMPANY, INC., Scranton, Pa.

More Locker Plants But Use Shows Drop

The number of locker plants in the United States on January 1, 1950, was nearly double the number in existence in midsummer of 1945, according to the first survey made by the U. S. Department of Agriculture since the war. L. B. Mann of the Farm Credit Administration reported last week at the National Frozen Food Locker Association convention in Chicago that locker plants now number 11,400, serve about 15,000,000 people and process 1,300,000,000 lbs. of food each year.

However, this survey—made by FCA and the Bureau of Agricultural Economics under the Research and Marketing Act—also points to some declines in this comparatively new industry. A drop of 16 per cent in the average number of lockers rented and 16 per cent in average volume of food processed per plant since the survey for 1945, made as of January 1, 1946, indicated there was good reason why the building boom in new plants began to slow up in 1948.

High rental rates and service costs have caused some trouble spots. Rentals have mounted steadily over recent years until January 1, 1950, showed them averaging \$13 per locker as compared with \$11.40 in 1946 and \$9.80 in 1941. Rates for cutting, wrapping, freezing, and grinding services went up to average \$3.28 per cwt. in 1950 as compared with \$2.37 in 1946 and \$1.71 in 1942.

Many locker plants have spread into other services to help counteract the decline in number of lockers rented and food processed for each locker. Many rent unused and surplus space to commercial firms to store their goods at low temperatures. And this survey pointed to something new in the past four or five years — servicing home units. Estimates showed these 11,400 locker plants now service about 880,000 home freezer unit patrons, half of whom do not rent lockers.

This latest survey—the seventh made since 1940 by the Farm Credit Administration—also shows other services besides rentals becoming increasingly important. Of all the plants reporting, 23 per cent provided custom slaughter for non-locker patrons, 22 per cent bought livestock so they could sell meat, 24 per cent cured and smoked meat for sale, and 27 per cent manufactured pork sausage for sale. In addition, 51 per cent of the plants reported selling commercial frozen food, 43 per cent wholesaled packer beef and pork, and 3 per cent manufactured ice cream for sale.

Meat made up 87 per cent of all the food processed by these plants, fruits and vegetables 6 per cent, poultry 4 per cent, and game 3 per cent.

The plants built since the war were considerably larger than in the early 40's, averaging 500 locker boxes per plant on January 1, 1950, compared to 330 in 1940. Fewer of these lockers were rented on January 1, 1950—only

387 as compared to 464 in 1945, a 16 per cent fall from 99 per cent in 1945.

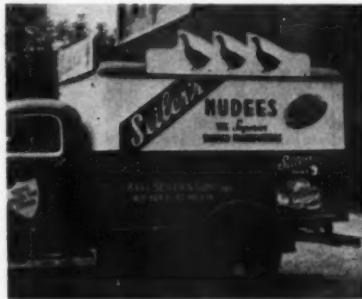
Average number of patrons dropped from 414 per locker plant in 1945 to 343 on January 1, 1950, with the reported number of farm patrons declining from 73 per cent to only 66 per cent of total patrons. Probably the number of city plants built in recent years accounts for most of this decline in per cent of farm patrons. Actually 72 per cent of all locker plants are still located in towns of 5,000 or less, with 40 per cent in towns under 1,000.

Seiler Helps the Dealer

(Continued from page 11.)

pany used. The goose was given a Picadilly collar and bow tie and registered as the firm's trademark.

"To us, liverwurst is a specialty and one of our main sales products," reports Walter Seiler. "That is because my father started this business on the basis that liverwurst is a high grade



COMPANY'S TRUCKS do a full time job advertising the products of the firm. Note the three blue geese (trademark) on the runner above truck panel.

item which must be properly produced and not turned out after all other product manufacturing has been completed. Liverwurst was the very first item he made each day and not the last. We have continued following this policy and have been successful in building a tremendous liverwurst business."

The senior Karl Seiler started in the meat business in 1896 in a modest 20x50 ft. two-story plant employing five people. The company's plant now occupies an entire block and employs 250 people.

Flashes on Suppliers

BIRO MANUFACTURING COMPANY: Biro power meat cutters and choppers will be sold and serviced in the East by this Marblehead, Ohio firm's new factory branch recently opened at 631 Hudson St., New York 14, N. Y. The branch will be in charge of R. A. Cress, regional manager, formerly of St. Louis.

STERLING ELECTRIC MOTORS, INC.: Alan J. Bronold has been appointed sales manager of this Los Angeles firm, it was announced by Earl Mendenhall, president. Bronold had been with Westinghouse Electric Corp. as sales manager for Sturtevant division.

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Producing top-quality hams with luscious flavor, handsome color and perfect texture every time is simplicity itself when you use this complete Fearn cure. Even under fast-curing, high-production schedules you get exceptionally fine yields, uniformly excellent results. This all happens because Fearn's Wonder Cure is a specially developed cure with exactly the proper proportions of the various curing ingredients needed plus protein flavor builder for added goodness and zest. Nothing need be added . . . everything is there so that you can set up your curing operation as a practically "automatic" step in your production. And in doing so, you know that every ham will be a truly fine product with distinctively outstanding flavor to build more and more business for you. Let the Fearn man make a test run with you.



Every Shipment to You is
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Like all Fearn products, you can always depend on Fearn's Wonder Cure. Before your order is shipped to you it must meet with every one of Fearn's many strict quality requirements. Then a coded Fearn Quality Control Certificate is placed on its container as a sure guarantee of quality. Look for it on every shipment . . . it tells you that here, as always, are "flavors you can trust."

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THE MEAT TRAIL

PERSONALITIES and Events OF THE WEEK

► **Harvey W. Schultz**, former president and principal shareholder of the New Hill Packing Co., Carbondale, Ill., has disposed of his interest in the firm. New officers of the company, organized in 1947, are **Dominic Cotonaro**, president; **Ray Corbin**, vice president, and **Raymond Bittner**, secretary-treasurer. Schultz remains as president of the Murphysboro Rendering Co.

► **Dean H. H. Kildie**, Iowa State college, Ames, will keynote the 1950 Livestock Clinic in Oklahoma City, Okla., on November 8, with a speech entitled "A Red Meat Program for the Southwest."

J. O. Appelquist, Armour and Company, Oklahoma City, stated that every speaker on the program will attempt to bring information that is pertinent and timely to southwestern livestock producers.

► **Dr. Victor Conquest**, director of research of Armour and Company, was one of the speakers at the American Chemical Society's annual meeting in the Stevens hotel, Chicago, this week. He reported that effective results can be obtained with ACTH in diluted dosages without the uncomfortable side effects which accompanied earlier treatment.

► **Milt Weiss** has announced the formation of a brokerage office at 408 W. 14th st., New York city, specializing in packinghouse products. Telephone is ORegon 5-0080. Weiss was formerly with the Dubuque Packing Co.

► **George C. Briggs**, 55, formerly an executive of Armour and Company, died recently in Santa Ana, Calif., following a heart attack. He lived for many years in Shreveport, La.

► **Fletcher Brothers**, Lenoir City, Tenn., plans to build a meat canning plant adjacent to present facilities in the near future. Following World War II the firm, operated by two brothers, Bill and Jim Fletcher, built a small, modern packing plant on a 7½-acre tract near Fort Loudoun Dam. Slaughtering capacity is more than 1,000 cattle and 1,000 hogs weekly. The enterprise grew out of a small retail grocery store started in 1939.

► **Aleck G. Brooks**, who has operated a wholesale meat packing company in the Bronx, N. Y., for a number of years, died recently at the age of 62. Before he established his own business he had been connected with Kingan & Co., J. J.

Felin & Co., Conron Brothers, Wilson & Co. and Swift & Company.

► The Bay Food Market & Locker Plant, Sturgeon Bay, Wis., recently participated in a Mystery Farm Contest along with other merchants in the area. A picture taken by air of a farm in the vicinity was printed in an advertisement. If the farmer could identify his farm, he received a prize contributed by the contest sponsors.

► Newly incorporated New York state meat firms include: Schwab & Senft, Inc., by Thelma Slocum, 2190 Madison ave., New York City; Sadie Scherr and Pauline Lewenberg; Angus Packing Corp., by Joseph Delayo, Chester Gadowski and Dorothy Luby, 353 E. 4th st., New York, and Sanit Meat Corp., by **May Gilburt**, 220 W. 17th st., New York city; Marie A. DiCroce and Jean Goldstein.

► **G. C. Hoffman**, sales manager, Taylor Brokerage Co., Pittsburgh, has returned from a two-weeks vacation at Magnetic Springs, O., near Columbus.

► **Fred Smalstig** of the Pittsburgh, Pa. beef boning firm by that name, had charge of the beef cattle display in the Allegheny County Free Fair this year. He was assisted by **Frederick Smalstig**, jr., and **Torie Tyson**, jr. He reported that interest ran high in the exhibit, particularly by city people.

► **Sam Baum**, president of the St. Louis Kosher Butchers Association, died recently following an operation. He was 48 years old.

► The Krey Packing Co., St. Louis, which has taken over the G. S. Suppiger plant in Belleville, Ill., will start canning operations late in September, it was reported recently.

► Safecrackers who entered the office of the H. F. Busch Co., Cincinnati, on August 27 were unable to open the inner container of a large safe after pounding open the main safe door and took the container in an escape with one of the company's trucks. The theft was discovered by **George W. Doerr**, owner, who told police the bandits entered the plant by cutting through a fence, climbing over a roof, down a ladder to a pit and breaking a plant window. They then made their way to the office where they broke the office door lock.

► The Arkansas Livestock Association will hold its exposition in Little Rock, October 2-7, **Clyde E. Byrd**, secretary-manager has announced. An attendance of 250,000 is expected.

► The grand champion 4-H baby beef of the Iowa state fair, an 898-lb. Angus, was sold for a record of \$1.86 per lb. to the Rath Packing Co., Waterloo.

Wilson & Co. bought the Hereford champion, a 1,024-lb. animal, for 88c per lb.

► **Leonard Goff** of Armour and Company was recently promoted from second sheep buyer at the Denver market to assistant to **Garvey L. Haydon**, director in charge of all Armour lamb and sheep operations in the United States. After graduating from Colorado A & M college with a degree in animal husbandry, Goff joined Armour in Denver in 1933, and has worked there since in the sheep buying division, first as a driver and clerk and then as a buyer. In 1940 he was appointed second buyer under the supervision of **Pat Parle**, chief of the sheep buying operations at Denver. For several years Goff judged collegiate judging contests, including several at the National Western Stock Show. The headquarters for his new position will be in the Chicago plant of Armour.

► **A. L. Eviston**, manager of the Cleveland branch of Swift & Company, received a unique honor recently when he was made a past president of the Cleveland Rotary Club. Eviston is active in civic affairs.

► **William J. Bagley**, formerly manager of the Krey Packing Co., St. Louis, has been appointed general manager of the company's Pacific Coast operations, it has been announced. He had been in charge of the San Francisco unit of Krey since it was taken over from Tiedemann & Harris. Recently Bagley has been in Los Angeles where he set up expanded operations. When the final changeover in title of the San Francisco branch became effective last month, operations were at the rate of \$3,500,000 annual sales per year, with about 70 persons employed.

► **Samuel I. Cohen**, Elizabeth, N. Y., a wholesale meat dealer there for 30 years and long active in Jewish welfare and educational work, died of a heart attack recently.

► **C. B. Heinemann**, president, National Independent Meat Packers Association, has been appointed to the Defense Liaison Committee of the food group, it was announced this week.

► **James M. Evans**, who has been serving as general counsel of the Schmidt Provision Co., Toledo, O., for several years, has been named secretary of the firm. **Emil A. Schmidt** is president of the company.

► The Kansas State 4-H Club Fat Stock Show, combined with a five-performance horse show, will be held in Wichita, October 2 to 6. Livestock will be sold at auction October 7.

Harry J. Koenig, Well Known Retired Armour Employe, Dies

Harry J. Koenig, 68, veteran Armour and Company employe and well known throughout industry operating circles, died this week. He spent 51 years with Armour, retiring in February of this year. As manager of its production development department, Koenig traveled extensively for quality control, supervising beef and small stock dressing operations.

He joined the firm in Chicago as an office boy. Two years later he became a clerk in the stock keeping department. From that time there is no record in the files until 1931 when he became assistant manager of the Armour industrial engineering department. In 1933 he was appointed assistant manager of the production controls department. In 1935 he went into the quality control department and in 1945, took over the prize suggestion award department, continuing in that department until his retirement. He had been a member of the American Meat Institute since it was founded.

He was instrumental in the establishment of central employment throughout all Armour plants. Prior to adapting his plan, foremen would go out to the front gate where prospective employes were gathered and pick at random the men they needed—usually those who looked strongest physically.

Koenig is survived by two sons, one of whom is well known in Catholic circles, the Very Rev. Msgr. Harry C. Koenig of Lake Seminary at Mundelein, Ill.

Mathee Is Appointed Marketing Director, Armour Laboratories

W. H. Mathee, former president of Industrial Enterprises, Inc., Racine, Wis., has been appointed marketing director of Armour Laboratories, it was announced recently by Thomas Edward Hicks, general manager. He will be in charge of distribution of ACTH as well as other pharmaceutical specialties of animal origin. From 1940 to 1947 Mathee was vice president and general manager of Horlick's Malted Milk Co. He also served as president and general manager of Scott & Bowne and the Scott & Bowne Vitamin Corp.

More Packers Grant 11c Raise

Wage increases of 11c an hour, with other contract provisions similar to those contained in the agreements with Armour and Company, Swift & Company and the Cudahy Packing Co., have been granted by many firms throughout the country. Included are Geo. A. Hormel & Co., Austin, Minn.; Hill Packing Co., Topeka, Kans.; 16 independents in Milwaukee, Wis., and nine independents in Cincinnati. Pay increases averaging 7c an hour are provided in new two-year contracts signed by four independents in the Phoenix, Ariz., area: Golden Meat Packing Co., Maricopa Packing Co., Sunset Packing Co. and Scottsdale Meat Packing Co.

Veteran Swift & Company Cattle Buyer Retires after 40 Years

With a family background of about 200 years in the cattle and beef business behind him,

James H. Boyle bears his share of the family tradition by completing 40 years as both a livestock buyer and director of livestock buying, with Swift & Company, on September 19. As head of the beef, lamb and veal department of Swift, Boyle supervises buying and selling from 50,000 to 65,000 cattle every week.

Aside from four years with Swift in Omaha, Boyle has spent all of his time in the Chicago stockyards buying livestock. His wife is the daughter of Wellington Leavitt, one of the pioneer cattle buyers of the country and head cattle buyer for Swift. Boyle was schooled in England and was apprenticed to an English butcher for two years to learn the trade before returning to America where he was born to begin his career in the industry.

Herman Scheer Retires from Swift after Almost 50 Years

At the age of 15, Herman Scheer took a job in Chicago with Swift & Company as office boy and clerk. He retired recently after 49 years and 9 months with the company.

Four years after he joined Swift he was transferred as superintendent to the Syracuse Rendering Co., Syracuse, N. Y., and six months later to the New Haven Rendering Co. in the same capacity. Returning to Chicago in 1906, he was assigned as division superintendent of the G. H. Hammond Co. In 1931 he was placed in charge of Swift's Chicago margarine factory and salad dressing division and in 1937 was transferred to the office of the general superintendent.

During his career he supervised plant operations in more than 15 divisions of the business. His job usually was to install new units or to remodel and improve the old ones.

Western, Inc., Purchases Banfield Plants in Arkansas

A merger of Western, Inc., Miami, Okla., and Banfield Brothers of Tulsa and Fort Smith, Ark., was announced this week by J. S. Cammon, Western president. The Banfield properties were bought for an undisclosed sum. Its plants at Enid, Okla., Salina and Chanute, Kans., are not involved. Cammon said the Banfield name will be dropped and that his company's headquarters will be moved to Tulsa. Western also operates a plant at St. Louis, Mo.

MID Directory Changes

The following meat inspection directory changes were announced by the Department of Agriculture on September 1:

Meat Inspection Granted: Mark Herbst, Inc., 222-232 Frelinghuysen ave., Newark 5, N. J.; L. & L. Packing Co., Inc., Route 209, Hurley ave., Kingston, N. Y.; Monroe Packing Co., Inc., 571 Colfax st., Rochester 5, N. Y.; Seitz Packing Co., Inc., 412 Walnut st., St. Joseph 25, Mo.; Minute Steak Co., Mitchell ave., Burlington, N. J., and Sierra Meat Co., 2424 So. Fruit st., Fresno, Calif.

Meat Inspection Withdrawn: The Cudahy Packing Co., 225 W. Tazewell st., mail, P. O. box 206, Norfolk 1, Va., and William Moland's Sons, Inc., 158 Laurel st., Philadelphia 23, Pa.

Horse Meat Inspection Withdrawn: Mark Herbst, Inc., 222 Frelinghuysen ave., Newark 5, N. J., and L. & L. Packing Co., Inc., Route 209, Hurley rd., Kingston, N. Y.

Change in Location of Official Establishment: Geo. A. Hormel & Co., 2121 Evans ave., San Francisco 24, Calif., instead of 1045 Brannan st., San Francisco 3.

Change in Name of Official Establishment: S-W Packing Co., Inc., Washington st.; mail, P. O. box 107, Frankfort, Ind., instead of Milner Provision Co., Inc.; Victor Meat Co., Inc., 331 Washington st., Oakland 12, Calif., instead of Court Meat Co., and Keystone Food Products Co., Inc., R. F. D. 2, mail, P. O. box 326, Easton, Pa., instead of Pilgrim Food Products Co., Inc.

Change in Mail Address of Official Establishment: John P. Squire Co., 165 Gore st., East Cambridge, Mass., mail, P. O. box 553, Boston 2, Mass., instead of P. O. box 533.

Supper Party Will Feature Entertainment and Dancing

The program for the supper party during the American Meat Institute convention will consist of at least seven numbers by leading entertainers in their fields. Master of ceremonies is Paul Gerrits, who will start by presenting a humorous monologue on the eccentricities of various types of people dining out, and later in the evening, a novelty roller-skating and juggling number.

A group of four boys and a girl who were with the road company of "Oklahoma!" will sing numbers from "South Pacific" and other songs. Another act, "Pansy the Horse and Company," has been a feature at the Diamond Horsehoe in New York. Other numbers will be presented by a top-flight comedy and dance trio and acrobatic stunts by the Seven Mar-Vels. Benny Sharp and his orchestra, a seven-piece ensemble, will play for dancing.

The party will start at 6 p.m. in the Grand Ballroom of the Palmer House, Sunday, October 1. Dance will be informal and tickets \$7.50 each.

REFRESH
PICKLED
SAUCE

*Good
Food
Good
Value*

REFRESH PRESERVE MFG. COMPANY, INC.

the heated solution maintains the temperature level of the system and prevents contraction and collapse of the circulatory system, and thereupon injects melted fats into said system to replace the blood.

No. 2,517,487, MANUFACTURE OF GLUE AND GELATIN, patented August 1, 1950 by John E. Hill and Norman C. Hill, Akron, Ohio; said John E. Hill assignor to said Norman C. Hill.

There are eleven claims to the process which employs wash liquor impelled by an air stream and subsequent cooking liquor, impelled by ejected steam.

No. 2,520,561, MEATHOOK, patented August 29, 1950, by Thomas L. Peckinpaugh, Downey, Calif., assignor to Transiit Freeze, Inc., Reno, Nev., a corporation of Nevada.

For use in refrigerated vehicles, the hook comprises parts adapted to wedge the meat therebetween.

BOOK REVIEW

CAMPBELL'S BOOK ON CANNING, PICKLING AND PRESERVING: Published by Vance Publishing Corp., Chicago.

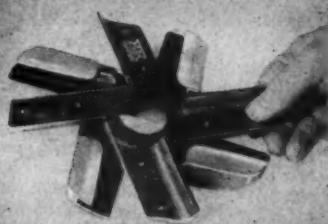
The third edition of this manual, which has been completely revised by two prominent food technologists, Col. R. A. Isker and Dr. W. A. MacLinn, to include postwar production developments, is now available.

New chapters appear on processed meats, detailed quality control procedures, baby and junior foods, specialty products and postwar scientific principles on canning and glass packing. Charts, tables and formulas to be used directly in the quality control laboratory are included.

Photographs and diagrams show the latest equipment in action. Specific information is presented for a product whether it is packed in a metal or glass container, as well as recommended fill for various container sizes. The manual is printed in laboratory size for easy reading and convenient use when checking actual operations. Col. Isker is secretary of the Associates of the Food and Container Institute for the Armed Forces and Dr. MacLinn is chairman of the Food Technology department, New Jersey Agricultural Experiment Station, Rutgers University.

Procedures and formulas for manufacturing the following meat items are contained in one section of the manual: Canned bacon, canned corned beef, canned beef, canned meat and gravy products, chili con carne, canned hamburgers, corned beef hash, meat and vegetable hash, meat stews, beans with frankfurters in tomato sauce, luncheon meat, lima beans with ham, meat and noodle products, beef or pork sausage in water or brine, canned pork sausage products, meat balls and spaghetti (with tomato sauce), meat balls with gravy, beef and pork tongue products, and paste type meat products such as deviled ham, deviled tongue, liver spread and similar preparations.

NOW! . . . CUT MORE THAN 400,000 LBS.



TRIUMPH KNIFE
C-D
TRIUMPH PLATE

**Write for free SPECO
SAUSAGE GRINDING POINTERS
2021 W. GRACE ST., CHICAGO 18, ILL.**

SPECO, INC.
DEPT. NP62

OF MEAT . . . TESTS BY LEADING PACKERS PROVE THE C-D TRIUMPH PLATES and KNIVES STILL CHAMP!

* TEST PROVED **TRIUMPH KNIFE!**

More than 400,000 lbs. of meat cut prove the new C-D TRIUMPH KNIFE with self-sharpening one-piece blade the best. A twist of the wrist . . . locks the blade . . . releases it in the patented C-D "Locktite" holder. NO PINS TO SHEAR! — SO SIMPLE TO CLEAN!

*NAMES ON REQUEST.

GUARANTEED TRIUMPH PLATES!

C-D TRIUMPH PLATES THE ONLY PLATES WITH A WRITTEN GUARANTEE AGAINST RESHARPENING FOR 5 YEARS!

Available in either one-piece forging or with the famous C-D reversible bushing, as you prefer. Made to fit all makes and sizes of grinders. The most economical plates money can buy.

GIVE YOUR CUSTOMERS **PORK SAUSAGE** AS THEY LIKE IT!

"The Man You Know"



"The Man Who Knows"



Look to H. J. Mayer for advice in selecting the seasoning formula that puts the most "sell" in your pork sausage. Mayer's Special Seasonings for pork sausage are available in all the different types and styles checked on the chart below. Now you can make those plump, pink piglets that steal the show in any show case . . . and flavor them to your customers' particular taste. Write today for detailed information.

MAYER'S Special Pork Sausage Seasonings

	Regular Strong	Light Sage	No Sage	Southern Style
NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓		✓	✓
SPECIAL (So-Smooth type)	✓		✓	✓
GSS (Completely soluble)	✓	✓	✓	✓

H. J. MAYER & SONS CO., INC.

6815 South Ashland Avenue, Chicago 36, Illinois • Plant: 6819-27 S. Ashland Ave.

IN CANADA: H. J. MAYER & SONS CO. (CANADA) LIMITED, WINDSOR, ONTARIO

PATAPAR

**is custom-tailored
to fit your needs...**

Need a paper that's strong when wet? Patapar Vegetable Parchment gives it to you. Want a paper that resists grease? Patapar is your answer. Want package sales appeal? A colorfully printed Patapar wrapper really sparkles.

Patapar is produced in 179 types. Each type is "custom-tailored" to meet special needs. Types vary as to wet-strength, grease-

proofness, opaqueness, moisture vapor resistance, pliability, thickness and many other qualities.

Tell us your requirements. We will recommend the type of Patapar best suited to meet them.

BEST PAPER FOR:

Ham wrappers
Butter wrappers
Lard wrappers • Can liners
Ham boiler liners
Tamale wrappers
Sausage wrappers
Sliced bacon wrappers
Margarine wrappers
and many other uses

Patapar is furnished plain or beautifully printed in one or more colors

Patapar
HI-WET-STRENGTH
GREASE-RESISTING PARCHMENT



Patapar Keymark,
nationally advertised
symbol of
wrapper protection

PATERSON PARCHMENT PAPER COMPANY • BRISTOL, PENNSYLVANIA

Headquarters for Vegetable Parchment since 1885

West Coast Plant: 340 Bryant Street, San Francisco 7, California

Sales Offices: 122 E. 42nd Street, New York 17, N. Y. • 111 W. Washington St., Chicago 2, Ill.

MERCHANDISING

TRENDS AND IDEAS

New Bologna Campaign Promoted by Tee-Pak

Transparent Package Co., Chicago, manufacturer of cellulose casings for meat products, will launch a greatly enlarged repeat of its last winter's bologna advertising campaign in the *This Week Magazine* starting in October, according to Seymour Oppenheimer, Tee-Pak president. The campaign is geared to create an increased use of all brands of bologna through a greater interest and demand for bologna products by American housewives in their daily meals.

One innovation in this winter's campaign is the use of color in the advertisements. It is said to be the first sustained campaign (six months duration) ever to run in two colors in a national medium on bologna and sausage products alone. The ads are of good size and will appear once each month, starting in October, and are scheduled to run through March of 1951. A second innovation in the March ad, which will be larger in size than the others, will feature a \$1,000 cash recipe contest featuring bologna, prizes to be as follows: First prize, \$500 cash; second prize, \$300 cash; third prize, \$100 cash; next five prizes of \$10 cash each; next ten prizes of \$5.00 cash each.

Each ad in the campaign will also promote the recipe contest all through the winter, culminating with the final announcement in March. The contest will end on April 15, 1951.

Some of the ads will feature an actual recipe from the company's recipe booklet, while one ad will promote skinless wieners, and another will show cooked salami, or cotto salami, as a nutritious, economical, delicious meat food, good for any meal. In many recipes the approximate cost of the bologna will be shown, based on the national average cost per pound.

Each ad is geared to tell housewives of the fine food properties in bologna, its economy, and its all around purpose as a basic meat food in the American diet, and urges them to use their favorite, local brand of the ready-to-serve sausage product.

Transparent Package Co. is merchandising this consumer campaign to a large list of packers and chains with brochures outlining the program and urging ways in which these outlets can cooperate to reap the most benefit from the campaign. All retailers, super-marts and chains are urged to display their own or any brands of bologna prominently on their counters, refrigerated meat cases and in self-service counters, during the months of the campaign. Packers are encouraged to get from Tee-Pak at cost quantities of the bologna recipe books, imprinted with their

own brand names, to put on counters for free distribution to meat shoppers in retail outlets they serve.

This Week Magazine, in which this campaign will run, is a Sunday magazine distributed as an integral part of 28 outstanding newspapers of the United States, distributed from coast to coast. The combined total circulation is over 10,000,000 each week.

Meat Balls—Spaghetti Sauce

Claridge Food Co., New York, has introduced a new canned meat item—meat balls and spaghetti sauce. Packed in 11 1/2-oz. cans, it contains eight meat balls and a sauce said to be a composite of 16 different recipes, arrived at through extensive testing. The company claims it reached 98 per cent distribution in the metropolitan New York area in less than a month, and is now starting distribution in other markets.

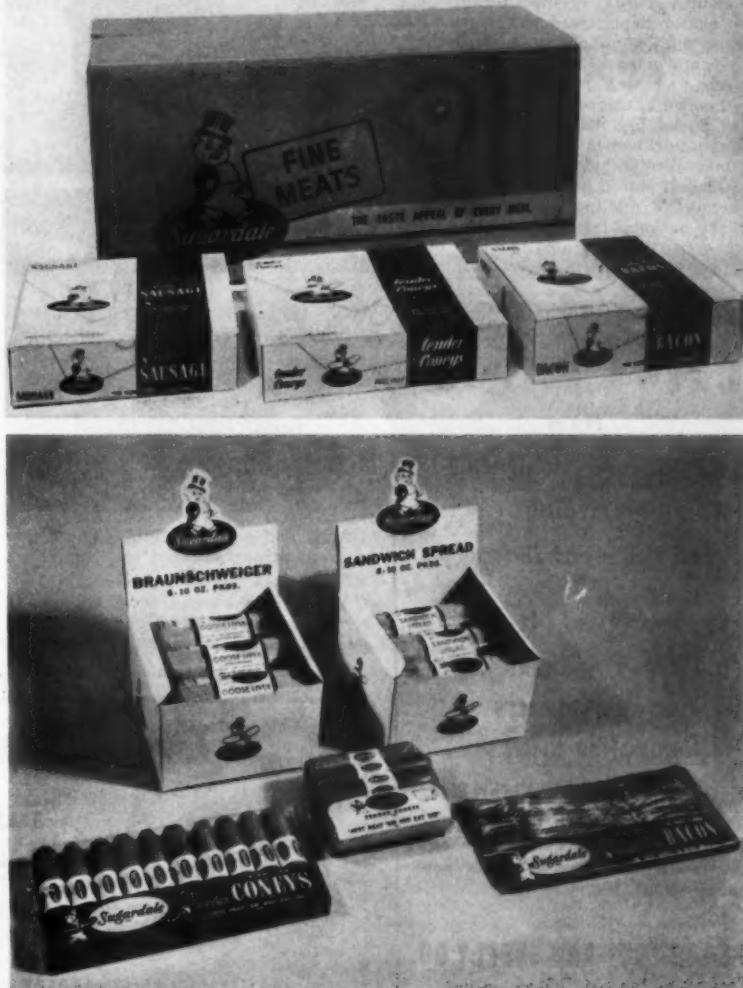
A newspaper campaign was begun late in August in the New York area introducing the product. This will be extended and other media will be used in the near future.

IDENTITY INSURED BY SUGARDALE PACKAGES

Every package in the new line of the Sugardale Provision Co., Canton, Ohio, now has distinctive brand identity along

furts to bulk packages handled by supermarkets, groceries and restaurants.

Sugardale's trademark character,



with specialized product protection. This brand recognition is spread over a wide range of packages, from the small "try-type" visible wrap for six frank-

along with clear-cut printing, distinctive style and color treatments combine to retain product "family resemblance." Even when stacked in tiers, the "one

color for one item" theme enables both the retailer and the buyer to recognize the product at a glance.

After exhaustive tests, the board employed now meets the individual requirements of each meat product, ranging from solid pulp overwrapped for the one-half dozen wiener pack through special waxed board to resist grease for bulk sales, and including corrugated board for master shipping containers.

The line was developed by executives of the firm working in conjunction with packaging engineers of the Ohio Boxboard Co. of Rittman, Ohio.

QM Procurement Data On Hand for All Suppliers

"Quartermaster procurement agencies are making every effort to widely disseminate information regarding Army purchases of supplies and contract awards," Gen. Everett Busch, commanding general of the Chicago Quartermaster depot, said this week. "All responsible suppliers of non-perishable foods and general supplies for the armed forces, as well as manufacturers of components, ingredients and packing and packaging materials are urged to have their names on the QM mailing lists to receive bid invitations.

General Busch urged suppliers to get on the QM mailing list and said "it is in the national interest that bidding be as competitive as possible and on as wide a scale as possible."

FREE!

New
TOOL AND SUPPLY
Catalog
for the meat industry

Thousands of items for

- MEAT PACKERS
- LOCKER PLANTS
- BUTCHER SHOPS
- MEAT DEPARTMENTS

Fully illustrated, complete with new, low price list. Send for your copy today—Dept. B.

GLOBE TOOL AND SUPPLY CO.

Div. of the Globe Co.

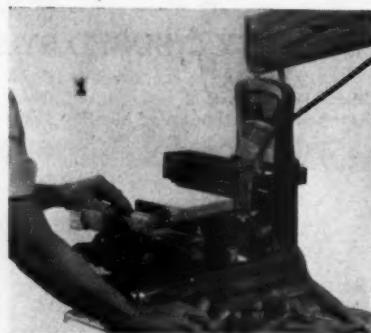
4000 S. Princeton
Chicago 9, Ill.

Weigh, Package Franks in One Operation

The steps of weighing and packaging franks and sliced luncheon meats for consumer use have been combined into one operation by a new hand operated heat sealing device. The unit pictured here is equipped with a Teflon covered sealing roller with a wide range of temperature control for heat sealing Pliofilm, Lumarith, cellophane or other heat sealable materials.

Steps in the weighing-wrapping-sealing procedure are shown below as follows:

Photo 1: The operator places a sheet of cellophane on the mandrel, inserts



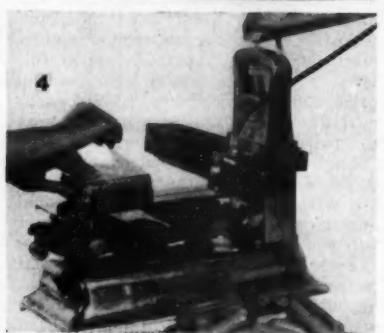
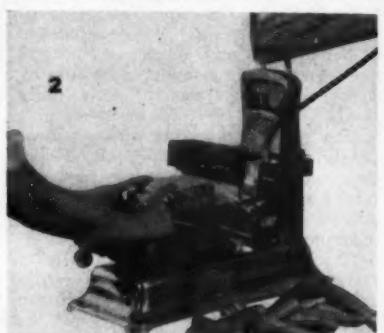
franks and checks weight. Sheets are conveniently positioned on tray above scale.

Photo 2: For most economic use of wrapping material and tightness of package, a diaper or diamond wrap is

recommended. After operator places cardboard backing on franks, she pulls farthest lap from her over franks and then draws opposite lap forward with thumbs and forefingers. There is adequate cellophane to allow a strong hand pull.

Photo 3: Operator pushes mandrel forward and under heat sealing roller. Seal is made and mandrel returned to original position.

Photo 4: Operator turns mandrel on its base and pulls cellophane taut for end seal. Mandrel is again pushed forward and first end seal made. The pro-



cedure is repeated for the second end seal and the package completed.

The sealer was designed for three seals per package; however, a proficient operator can very well make the first seal and then complete the two end

Q. WHAT ELSE IS IDENTIFIED BY ITS STRIPE?

A. **Tufedge**
BEEF CLOTHING
Reg. U. S. Pat. Off.
SUPERIOR TO ANY SHROUDS

IT TOO, CAN BE INSTANTLY IDENTIFIED BY
ITS EXCLUSIVE BLUE PINNING STRIPE.

QUALITY AND PRICE LEADERS IN HAM STOCKINETTES AND BEEF BAGS

THE CLEVELAND COTTON PRODUCTS CO.
CLEVELAND, OHIO
CANADIAN DISTRIBUTORS: ELCO LTD., TORONTO

seals of the wrapper with one motion. Sliced luncheon meats are handled in the same manner as franks, although the cardboard backing generally is not used. To identify the product and the processor, a gummed label may be placed on the sealed side and pushed under the roller. This adds to the attractiveness of the package by covering all the sealed portion. While sliced luncheon meats usually are completed with two seals, it is possible that experienced operators can close the pack with only one seal.

Approximately 125 frank packages per hour can be sealed and sealed by one operator. This amount may be revised upward depending on the worker's skill. The hand sealing operation is quite flexible as the equipment is light in weight and can be installed or moved in a short time. Also, this sealing method practically guarantees a tight wrap on every package. Differences in frank size, etc., are automatically compensated for by the operator as she pulls the wrap tight. The mandrel is easily moved on a stainless steel slide. It can be replaced in a matter of seconds with different sized mandrels simply by removing one screw. Spring tension allows one end of the mandrel to give slightly when franks are placed in position, thus providing easy insertion of product and avoiding possibility of damage. A metal safety grill prevents the operator from touching the sealing roller.

Made by the Great Lakes Stamp & Manufacturing Co., Chicago, the sealer pictured here is adapted to an Exact Weight scale. Great Lakes plans to adapt the unit to other scales employed by processors. The unit can also be furnished without a scale for processors who do not check-weigh their prepackaged items.

Essential Work Committee

Secretary of Commerce Charles Sawyer and Secretary of Labor Maurice J. Tobin have established a joint committee on essential activities and critical occupations. The duty of the committee will be two-fold. It will keep under constant review the lists of essential activities and critical occupations which have been issued by the two Secretaries and advise them regarding necessary changes. It will also study and make recommendations to the two Secretaries with respect to business and government requests for revisions and modifications needed to assure that the two lists meet the requirements of national defense as well as the needs of the civilian economy.

The committee will work out procedures for prompt handling of requests for modifications of the two lists and for receiving information in support of such requests. The lists of essential activities and critical occupations are currently being used by the Department of Defense in considering delay in the calling up of reservists and members of the National Guard.

BEEF
HOG
SHEEP } **CASINGS**

**THE
CASING HOUSE**

Our 69th Year

BERTH. LEVI & CO., INC.

• CHICAGO • NEW YORK • LONDON
• BUENOS AIRES • WELLINGTON • SYDNEY

Handle Your Materials

with
load-flooding
cost-cutting



Trucks

More stuff handled with less effort and cost when your plant is equipped with Colson trucks. Hand trucks, barrel and drum trucks, platform trucks, dish trucks, Lift-Jack Systems, dollies, wheels and casters—all designed for ease of movement, floor saving, extra durability. Less "push" means popularity with workers, profits for you. Write us or consult your phone book for the local Colson office.

**WRITE TODAY
FOR FREE
56 PAGE
CATALOG**



Colson Drum Truck model #6055-65, has ball bearing 10" double steel disc type wheels, demountable cushion rubber tires, rugged light-weight tubular steel frame. Chimb hook locks semi-automatically.

THE COLSON CORPORATION

ELYRIA, OHIO
CASTERS • LIFT JACK SYSTEMS • INDUSTRIAL TRUCKS

Important Dates on Your Meat Calendar...

And don't forget the Annual Meeting in September!

September 29 through October 3. Forty-fifth Annual Meeting of the American Meat Institute, at the Palmer House, Chicago. This promises to be one of the most timely, most interesting, and most informative meetings ever held by the Institute. All who can do so are urged to attend.

September 20 through October
National advertising on beef

LOOK MAGAZINE—October 10 issue, out September 26. Two pages facing, full color.

GOOD HOUSEKEEPING—October issue, out September 20. One page, full color.

LADIES' HOME JOURNAL—October issue, out September 29. One page, full color.

October 20 through November
Advertising on bacon in a Real American Breakfast

LIFE MAGAZINE—October 30 issue, out October 27. Four succeeding full-color pages.

LOOK MAGAZINE—November 21 issue, out November 7. Four succeeding full-color pages.

GOOD HOUSEKEEPING—November issue, out October 20. One page, full color.

LADIES' HOME JOURNAL—November issue, out October 27. One page, full color.

AMERICAN MEAT INSTITUTE

Headquarters, Chicago • Members throughout the U. S.

HEEKIN CANS for MEAT PRODUCTS

PACK your meat products, lard or shortening in a Heekin lithographed or plain metal can. Heekin

offers you a complete can line in all sizes . . . plus the close personal service of Heekin Food Research experts.



THE HEEKIN CAN CO., CINCINNATI 2, OHIO

Inspected Meat Output Up 5%; All Species Except Sheep Show Gains

FEDERALLY inspected meat production during the week ended September 2 totaled 295,000,000 lbs., the United States Department of Agriculture reported this week. A general increase in slaughter of all species brought the total production up 5 per cent above the 282,000,000 lbs. of the

compared with 103,000 a week earlier and 120,000 last year. The output of inspected veal for the three weeks under comparison was 14,700,000, 13,600,000 and 16,500,000 lbs., respectively.

Hog slaughter of 849,000 head moved 8 per cent above the 786,000 for the preceding week and 5 per cent above 805,-

last year. Production of lamb and mutton for the three weeks amounted to 10,700,000, 10,000,000 and 11,900,000 lbs., respectively.

U.S. Agricultural Exports Dropped 21% In 1949-1950 Year

United States exports of agricultural products during 1949-50 (July-June) were valued at \$3,011,547,000, compared with \$3,829,431,000 during 1948-49, a reduction of 21 per cent. The value of the nation's exports of all commodities, both agricultural and non-agricultural, amounted to \$10,106,512,000 during the past fiscal year, compared with \$12,662,486,000 during the preceding year, a reduction of 20 per cent. Agricultural products accounted for 30 per cent of the total 1949-50 exports, the same percentage as the previous year. On a quantitative basis, the outstanding features of the 1949-50 agricultural exports, compared with those for 1948-49, included large increases in exports of pork, lard, tallow and soybean oil, while there were substantial reductions in exports of horse meat.

United States imports of agricultural products during 1949-50 were valued at \$3,175,945,000 compared with \$3,000,768,000 during 1948-49, an increase of 6 per cent. The nation's imports of all commodities amounted in value to \$7,022,257,000 during 1949-50, compared with \$6,971,608,000 during the preceding year, an increase of less than 1 per cent. Agricultural products constituted 45 per cent of the value of 1949-50 imports, compared with 48 per cent in 1948-49. Among the items heading the list of imports was hides and skins, which showed a large increase compared with a year earlier. On the other hand, imports of canned and corned beef showed a substantial reduction.

The quantities of meat, meat products and by-products exported and imported were reported by the U.S. Department of Agriculture as follows:

	1948-49	1949-50
EXPORTS (domestic) —	Value	Value
Beef and veal, total ¹	16,923,000	19,207,000
Pork, total ¹	48,421,000	56,545,000
Lard (including neutral)	488,855,000	543,391,000
Tallow, edible and inedible	259,936,000	379,851,000
IMPORTS —		
Cattle, dutiable (head)	512,000	482,000
Cattle, free, for breeding (head)	30,000	23,000
Hides and skins (lbs.)	157,881,000	226,780,000
Beef, canned, including corned (lbs.)	110,178,000	85,366,000

The value of the above exports and imports was listed as follows:

	1948-49	1949-50
EXPORTS (domestic) —	dollars	dollars
Beef and veal	6,281,000	6,495,000
Pork	15,311,000	16,498,000
Lard (including neutral)	85,057,000	88,250,000
Tallow, edible and inedible	29,017,000	29,406,000
IMPORTS —		
Cattle, dutiable	76,415,000	66,367,000
Cattle, free (for breeding)	7,828,000	6,428,000
Hides and skins	72,363,000	85,124,000
Beef, canned, including corned	37,715,000	27,823,000

¹Product weight.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended September 2, 1950, with comparisons

Week Ended	Beef	Veal	Pork	Lamb and mutton	Total meat				
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Prod. mil. lb.				
Sept. 2, 1950	281	149.8	111	14.7	849	119.7	244	10.7	204.9
Aug. 26, 1950	265	141.8	103	13.0	786	116.8	233	10.0	281.7
Sept. 3, 1949	284	147.7	120	16.5	805	111.2	276	11.9	287.3

AVERAGE WEIGHTS (LBS.)									
Week Ended	Cattle	Calves	Hogs	Sheep & lamb	LARD PROD.	PROD.	Per cent	Total	Value
	Live	Dressed	Live	Dressed	Live	Dressed		lbs.	lbs.
Aug. 26, 1950	971	533	239	132	251	141	94	44	14.0
Aug. 19, 1950	972	535	239	132	262	148	93	43	14.0
Sept. 3, 1950	968	520	248	138	246	138	91	43	14.1

¹1950 production is based on the estimated number slaughtered for the current week and average weights of the preceding week.

preceding week, and 3 per cent above the 287,000,000 lbs. recorded last year.

Cattle slaughter, totaling 281,000 head, was 6 per cent more than the 265,000 for the preceding week, but 1 per cent less than the 284,000 for the same week last year. Beef production advanced to 150,000,000 lbs., compared with 142,000,000 for the preceding week and 148,000,000 in 1949.

Calf slaughter totaled 111,000 head,

000 in the same week a year earlier. Production of pork amounted to 120,000,000 lbs., a gain over the 116,000,000-lb. output for the preceding week and 111,000,000 last year. Lard production was 29,700,000 lbs. compared with 28,600,000 the previous week and 28,000,-000 last year.

Sheep and lamb slaughter was 224,-000 head, down from the 233,000 head killed in the preceding week and 276,000

HOG MARGINS IMPROVE FOR THIRD CONSECUTIVE WEEK

(Chicago costs and credits, first three days of week.)

The sharp cut in hog costs was reflected by improved hog cutting margins. The cost of light hogs lowered \$2 from the previous week; others were down \$1.50 to 1.75. Light and heavy hog margins improved about 60 points. Mediums remained about the same.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

180-220 lbs.		220-240 lbs.		240-270 lbs.		
Per cent	Value	Per cent	Value	Per cent	Value	
Live wt. per cwt.	\$ 6.05	\$ 8.77	12.5	48.6	\$ 6.07	\$ 8.00
alive yield	5.7	2.97	5.4	36.0	5.1	2.77
Skinned hams	12.5	48.4	12.5	48.6	12.9	48.6
Picnics	5.6	30.5	5.6	30.5	5.8	35.5
Boston butts	4.2	48.3	1.81	2.55	4.1	42.5
Loins (blade in)	10.1	48.3	4.88	7.06	9.8	47.5
Lean cuts						
Bellies, B. P.	11.0	37.5	4.13	5.97	11.4	38.8
Bellies, S. S.						
Fat backs						
Plates and joints	2.0	16.6	.47	.70	3.0	16.6
Raw leaf	2.2	18.5	.30	.43	2.2	13.5
P. S. lard, rend. wt. 13.7	14.4	1.90	2.87	12.2	14.4	1.76
Fat cuts & lard						
Spareribs	1.6	38.4	.60	.88	1.6	27.6
Regular trimmings	3.2	32.1	1.02	1.51	2.9	32.1
Feet, tails, etc.	2.0	10.9	.22	.32	2.0	10.9
Offal & misc.						
Total yield & value	60.0	\$24.48	\$35.48	70.5	... \$23.94	\$33.06
Per cwt.						
Cost of hogs						
Condemnation loss						
Handling and overhead						
TOTAL COST PER CWT.	\$23.64	\$34.26	\$24.52	\$34.78	\$24.48	\$34.41
TOTAL VALUE	\$24.48	\$34.48	\$23.94	\$33.95	\$23.05	\$32.46
Cutting margin	+\$ 8.84	+\$ 1.22	-\$.58	-\$.83	-\$ 1.38	-\$ 1.95
Margin last week	+\$.27	+\$.39	-\$.56	-\$.80	-\$ 2.03	-\$ 2.85

FREE Data on Batch Cleaning Your Meat Trolleys

READ how you can clean and de-rust 500 meat trolleys—in one hour. Recent Oakite Research has resulted in speeding up this job... in lowering handling costs.

Facts about this assembly-line Oakite technique for batch-cleaning trolleys are yours FREE in the Oakite Service Report. Report gives you detailed instructions and diagrams for cleaning, de-rusting, lubricating and rust-proofing your trolleys for smoother operation... longer service life. Tells how Oakite trolley-cleaning eliminates time-consuming hand-scrubbing... minimizes danger of carcass contamination.

Send to Oakite Products, Inc., 20A Thames St., New York 6, N. Y., for your copy of Oakite Service Report F-6581. No obligation.

SPECIALIZED INDUSTRIAL CLEANING
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Standard STAINLESS STEEL SPIRAL CHUTES Move Meat Cuts... Fast... at Low Cost

Scientifically designed, properly pitched, sanitary and easily cleaned Standard Stainless Spiral Chutes move meat cuts from upper to lower floors—fast—and with no time or power costs. Available in many sizes and types. Get complete information—send for Bulletin NP-90.

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General Offices —
North St. Paul, Minn.
Sales and Service in
Principal Cities



MEAT and SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

(l.c.l. prices)

	Sept. 6, 1950
Native steers—	
Choice, 600/800	45 @48%
Good, 500/700	45 @48%
Good, 700/900	46 @47%
Commercial 500/700	46 1/2
Commercial cows, 500/800	39 @40
Can. & Out. cows, north., 350/up	38
Bologna bulls, 600/up	41

STEER BEEF CUTS	(l.c.l. prices)
500/800 lb. Carcasses	
(l.c.l. prices)	
Hinds & ribs	55 @61
Hindquarters	54 @56
Rounds	49 @54
Loins, trimmed	78 @80
Loins & ribs (sets)	72 @74
Forequarters	45 @44
Bricks	45 @48
Chucks, square cut	46 @48
Ribs	60 @62
Briskets	39 @42
Navels	25 @28

Good:	
Hinds & ribs	54 @58
Hindquarters	52 @55
Rounds	48 @54
Loins, trimmed	72 @75
Loins & ribs (sets)	68 @68
Forequarters	42 @43
Chucks, square cut	46 @48
Ribs	54 @56
Briskets	39 @42
Navels	25 @28

BEER PRODUCTS	(l.c.l. prices)
Tongues, No. 1, 3/up, fresh or frozen	31 @34
Tongues, No. 2, 3/up, fresh or frozen	24 @27
Hearts	35
Livers, scalded	57 @59
Livers, regular	50 @41
Tripe, scalded	13 1/2 @14
Tripe, cooked	18 1/2 @19
Kidneys	12 @13
Lips, scalded	22
Lips, unscalded	18
Lungs	10 1/2
Melts	10 1/2
Udders	8 @8 1/2

BEEF HAM SETS	(l.c.l. prices)
Knuckles, 8 lbs. up, bone in	56 1/2
Insides, 12 lbs. up	56 1/2
Outsides, 8 lbs. up	54 @54 1/2

FANCY MEATS	(l.c.l. prices)
Beef tongues, corned	38 @41
veal breads, under 6 oz.	72
12 oz. up	74
Calf tongues	23 @25
Lamb brains	80
Ox tails, under 1/2 lb.	14 1/2
Over 1/2 lb.	14 1/2

WHOLESALE SMOKED MEATS

(l.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	57 1/2 @60%
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	59 1/2 @63%
Hams, skinned, 16/18 lbs., wrapped	57 1/2 @60%
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	59 1/2 @63%
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	52 @54
Bacon, fancy, bone cut, seedless, 12 1/4 lbs., wrapped	48 @50
Bacon, No. 1 sliced, 1-lb., open-faced layers	55 @58 1/2

CALF & VEAL—HIDE OFF

Carcass (l.c.l. prices)

Choice, 80/150	40 @52
Choice, under 200 lbs.	47 @51
Good, 80/150	45 @48
Good, under 200 lbs.	43 @48
Commercial, 80/150	42 @48
Commercial, under 200 lbs.	41 @48
Utility, all weights	38 @44

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/16 lbs.	40 @40%
under 12 lbs.	50 1/2 @50%
Pork loins, boneless	60 @61
Shoulders, skinned, bone in, under 16 lbs.	40 @41n
Picnics, 4/6 lbs.	37 @37 1/2
Boston butts, 4/8 lbs.	45 @45 1/2
Butcher butts, c.t.	50 @50 1/2
Tenderloins	52 @53
Neck bones	15 @15 1/2
Livers	24 1/2 @25
Kidneys	15 1/2 @16
Brains, 10 lb. pails	19 @19 1/2
Ears	7 1/2 @8
Snouts, lean in	10 @11
Feet, front	7 @7 1/2

CARCASS SPRING LAMBS

(l.c.l. prices)

Choice, 40/50	53 @54
Good, 40/50	52 @53
Commercial, all weights	48 @50

CARCASS MUTTON

(l.c.l. prices)

Good, 70/down	28 @29
Commercial, 70/down	27 @28
Utility, 70/down	26 @27

SAUSAGE MATERIALS—FRESH

(l.c.l. prices)

Pork trim, reg.	33 @33 1/2
Pork trim, guar. 50% lean	34
Pork trim, spec.	
85% lean	51 @52
Pork trim, ex. 95% lean	51 @52n
Pork cheek meat, trnd.	41 1/2 @42 1/2
Bull meat, boneless	53 @53 1/2
Bon's cow meat, f.c., C.C.O.	50 @50
Cow chuck, boneless	51 1/2 @52
Beef trimmings, 85-90%	40 @47
Beef head meat	41
Beef cheek meat, trnd.	41
Beef neck meat	41
Veal trimmings, bon'd	50 @50 1/2

SAUSAGE CASINGS

(P. O. B. Chicago)

(l.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1% to 1 1/2 in.	180 pack... 55 @70
Domestic rounds, over 1 1/2 in.	140 pack... 68 @1.10
Export rounds, wide, over 1 1/2 in.	150 pack... 1.50 @1.60
Export rounds, medium, 1% to 1 1/2 in.	1.00 @1.05
Export rounds, narrow, 1 in. under	1.00 @1.25
No. 1 weasands, 24 in. up to 24 1/2 in.	24 in. up to 24 1/2 in. 1.00 @1.40
No. 1 weasands, 22 in. up to 22 1/2 in.	22 in. up to 22 1/2 in. 1.00 @1.40
Middle, sewing, 1 1/2 in.	2 in. 1.00 @1.30
Middle, select, wide,	2 1/2 in. 1.20 @1.40
Middle, select, extra,	2 1/2 @2 1/2 in. 1.80 @2.00
Middle, select, extra,	2 1/2 in. up to 24 in. 2.30 @2.70
Beef tongue, export No. 1	28 @40
Beef tongue, domestic	28 @28
Dried or salted bladders, per piece:	
12-15 in. wide, flat	23 @25
10-12 in. wide, flat	14 @17
8-10 in. wide, flat	5 @7

Pork casings:	
Extra narrow, 29 mm. & dn.	3.75 @3.85
Narrow, medium, 29 @32	
Medium, 32 @35 mm.	3.75 @3.85
Spec. medium, 35 @38 mm.	3.00 @3.15
Spec. medium, 32 @43 mm.	2.25 @2.35
Wide, 32 @43 mm.	2.05 @2.25
Export bungs, 34 in. cut	.29 @.32
Large prime bungs, 34 in. cut	.17 @.21
Medium prime bungs, 34 in. cut	.10 @.17
Small prime bungs	.09 @.10
Middle, per set, cap off	.50 @.50

DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs	.96 @.99
Thuringer	.58 @.60
Farmer	.53 @.66
Holsteiner	.53 @.66
B. C. Salami	.91 @.92
B. C. Salami, new con.	.56 @.60
Genoa style salami, ch.	.93 @.98
Pepperoni	.84 @.88
Mandolina, 2nd condition	.60 @.62
Italian style hams	.79 @.84
Cappicola (cooked)	.81 @.88

DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog casings	52 1/4 @ 56
Pork sausage, bulk	49
Frankfurters, sheep casing	54 @ 58 1/2
Frankfurters, hog casings	56 1/2
Frankfurters, skinless	50 @ 52 1/2
Bologna	56 @ 51 1/2
Bologna, artificial casing	47 @ 49
Smoked liver, hog bungs	40 @ 40
New Eng. lunch	43 @ 43
Minced luncheon spec. ch.	54 @ 58
Tongue and blood	59 @ 49
Blood sausage	33
Sausage	33
Polish sausage, fresh	42 @ 58
Polish sausage, smoked	56 @ 57

SPICES

(Basis Chg., orig. bbls., bags, bales)

	Whole	Ground	Ground
Allspice, prime	30	34	
Rosined	32	36	
Chili powder	37		
Chili pepper	36 @ 37		
Cloves, English	41	43	
Ginger, Jam., wabi	78	84	
Ginger, African	65	67	
Cochin	
Mace, fcy. Banda	
East Indies	1.95		
West Indies	1.85		
Mustard, sour, fcy.	30		
No. 1	26		
Whole India			
Naumkeag	65		
Paprika, Spanish	48 @ 64		
Pepper, Cayenne	72		
Red. No. 1.	62		
Pepper, Packers	2.75	4.20	
Pepper, white	3.60	3.76	
Malabar	2.75	3.10	
Black Lampang	2.75	3.10	

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles September 6	San Francisco September 6	No. Portland September 6
FRESH BEEF: (Carcass)			
STEAK:			
Good:			
500-600 lbs.	47.00 @ 49.00	349.00 @ 50.00	51.00 @ 52.00
600-700 lbs.	46.50 @ 48.00	45.00 @ 49.00	49.00 @ 50.00
Commercial:			
350-600 lbs.	45.00 @ 47.00	47.00 @ 48.00	47.00 @ 49.00
Utility:			
350-600 lbs.	40.00 @ 43.00	43.00 @ 45.00	43.00 @ 45.00
CW:			
Commercial, all wts.	39.00 @ 41.00	42.00 @ 44.00	40.00 @ 42.00
Cutter, all wts.	37.00 @ 38.00	36.00 @ 39.00	37.00 @ 38.00
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Good:			
200 lbs. down	49.00 @ 51.00	48.00 @ 49.00	46.00 @ 48.00
Commercial:			
200 lbs. down	46.00 @ 47.00	42.00 @ 44.00	41.00 @ 42.00
SPRING LAMB (Carcass):			
Choice:			
40-50 lbs.	50.00 @ 51.00	49.00 @ 50.00	48.00 @ 49.00
50-60 lbs.	49.00 @ 50.00	48.00 @ 49.00	47.00 @ 48.00
Good:			
40-50 lbs.	50.00 @ 51.00	48.00 @ 50.00	48.00 @ 49.00
50-60 lbs.	49.00 @ 50.00	47.00 @ 48.00	47.00 @ 49.00
Commercial, all wts.	49.00 @ 50.00	44.00 @ 47.00	42.00 @ 45.00
Utility, all wts.	38.00 @ 44.00	39.00 @ 44.00	
MUTTON (EWE):			
Good, 70 lbs. dn.	29.00 @ 32.00	28.00 @ 30.00	25.00 @ 27.00
Commercial, 70 lbs. dn.	29.00 @ 32.00	28.00 @ 28.00	23.00 @ 26.00
FRESH PORK CARCASSES: (Packer Style)	(Shipper Style)	(Shipper Style)	(Shipper Style)
80-120 lbs.	39.00 @ 40.00	37.00 @ 39.00	37.00 @ 38.00
120-160 lbs.	39.00 @ 41.00	37.00 @ 39.00	37.00 @ 38.00
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	59.00 @ 62.00	66.00 @ 68.00	62.00 @ 64.00
10-12 lbs.	59.00 @ 62.00	64.00 @ 66.00	62.00 @ 64.00
12-16 lbs.	58.00 @ 60.00	62.00 @ 64.00	58.00 @ 59.00
PICNICS:			
4-8 lbs.	42.00 @ 44.00
PORK CUTS NO. 1:			
HAM, skinned:	(Smoked)	(Smoked)	(Smoked)
12-16 lbs.	57.00 @ 62.00	60.00 @ 62.00	61.00 @ 63.00
16-20 lbs.	54.00 @ 62.00	58.00 @ 60.00	59.00 @ 61.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	50.00 @ 56.00	54.00 @ 58.00	52.00 @ 54.00
8-10 lbs.	48.00 @ 52.00	52.00 @ 54.00	48.00 @ 52.00
10-12 lbs.	48.00 @ 52.00	...	48.00 @ 52.00
LARD, Refined:			
Tierces	18.00 @ 19.00	21.00 @ 22.00	
50 lb. cartons & cans	18.50 @ 20.00	20.00 @ 21.00	
1 lb. cartons	19.00 @ 20.50	21.00 @ 21.50	21.50 @ 22.50

SEEDS AND HERBS

(l.c.l. prices)

	Ground	Whole for Saus.
Caraway seed	24	39
Cominos seed	26	32
Mustard seed, fcy.	21	..
Yel. American	19	..
Marjoram, Chilean	22	33
Oregano	27	33
Coriander, Morocco
Natural No. 1	29	44
Marjoram, French	61	67
Sage Dalmatian
No. 1	1.46	1.58

CURING MATERIALS

Cwt.

Nitrite of soda, in 425-lb.	
bbls., dal., or f.o.b. Chicago	9.30
Saltpeter, n. ton, f.o.b. N. Y.	
Dbl. refined gran.	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rfd. gran. nitrate of soda	5.25
Pure rfd. powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs.	
only, paper sacked f.o.b. Chgo.	
Per ton	
Granulated	\$21.40
Medium	27.80
Rock, bulk, 40 ton cars,	
Detroit	11.40
Sugar—	
Raw, 96 basis, f.o.b.	
New Orleans	6.25
Refined standard cane	
gran.	8.25
Refined standard beet	
gran. basis	8.05
Packers' curing sugar, 250 lb.	
bags, f.o.b. Reserve, La.	
less 2%	8.45
Dextrose, per cwt.	
in paper bags, Chicago	7.40

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PAYING FOR

**Beef
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LARGEST PACKERS*
Kennedy
for **NEARLY 20% SAVING!**

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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO OR

CHICAGO BASIS

THURSDAY, SEPTEMBER 7, 1950

REGULAR HAMS

	Fresh or Frozen	S.P.	PICKLED
8-10	45 1/2	45 1/2	36 1/4
10-12	45 1/2	45 1/2	36
12-14	45 1/2	45 1/2	35 1/2
14-16	45 1/2	45 1/2	35 1/2

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MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF

(l.e.l. prices)	
Sept. 6, 1950	
per lb.	
City	
Choice, 800 lbs./down	40 @50%
Good, 800 lbs./down	47 1/2 @49%
Commercial	
800 lbs./down	43% @46%
Canner & cutter	39 @46
Bologna bulls	45 1/2 @46

BEEF CUTS

(l.e.l. prices)	
Choice:	
Hinds & ribs	54 @60
Round, N. Y. flank off	54 @55
Hips, full	57 @63
Top sirloin	62 @65
Short loins, untrimmed	68 @72
Chucks, non-kosher	48 @49
Ribs, 30/40 lbs.	60 @66
Briskets	38 @69
Flanks	23 @24
Good:	
Hinds & ribs	54 @59
Rounds, N. Y. flank off	53 @55
Hips, full	57 @60
Top sirloin	62 @64
Short loins, untrimmed	64 @68
Chucks, non-kosher	48 @49
Ribs 30/40 lbs.	57 @63
Briskets	38 @69
Flanks	23 @24

FRESH PORK CUTS

(l.e.l. prices)	
Western	
Hams, regular, 14/down	48 @49
Hams, skinned, 14/down	50 @51
Picnics, 4/8 lbs.	37 @38 1/2
Bellies, sq. cut, seedless,	
8/12 lbs.	36% @39 1/2
Boston butts, 4/8 lbs.	40 @47
Spareribs, 3/down	40 @41 1/2
Port. trim., regular	34 @35
Port. trim., ex. lean, 95% 52% @53	
City	
Hams, regular, 14/down	
Hams, skinned, 14/down	54 @56
Shoulders, N. Y. 12/down	
Picnics, 4/8 lbs.	39 @41
pork loins, 12/down	56 @58
Boston butts, 4/8 lbs.	50 @52
Spareribs, 3/down	46 @48
Port. trim., regular	32 @36

FANCY MEATS

Veal breeds, under 6 oz.	65
8 oz. to 12 oz.	50
12 oz. up	1.00
Beef kidneys	30
Beef livers, selected	78
Lamb fries	55
Oxtails, under 1/2 lb.	16
Oxtails, over 1/2 lb.	35

WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, SEPTEMBER 5, 1950
All quotation in dollars per cwt.

BEF:

STEER:

Choice:	None
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	50.00-50.75
700-800 lbs.	49.00-50.00

Good:

250-500 lbs.	None
500-600 lbs.	48.50-49.50
600-700 lbs.	48.00-49.00
700-800 lbs.	47.50-49.50

Utility:

350-600 lbs.	None
500-600 lbs.	48.50-49.50
600-700 lbs.	48.00-49.00
700-800 lbs.	47.50-49.50

COW:

Commercial, all wts.	39.50-42.25
Utility, all wts.	40.00-41.50
Cutter, all wts.	None
Canner, all wts.	None

VEAL—SKIN OFF:

Choice:	49.00-52.00
80-110 lbs.	49.00-52.00

110-150 lbs.	49.00-52.00
Good:	

50-80 lbs.	None
80-110 lbs.	48.00-49.00
110-150 lbs.	47.00-49.00
Commercial:	

50-80 lbs.	None
80-110 lbs.	43.00-45.00
110-150 lbs.	45.00-46.00
Utility, all wts.	None

80-110 lbs.	43.00-45.00
110-150 lbs.	45.00-46.00
Utility, all wts.	None
80-110 lbs.	43.00-45.00

110-150 lbs.	45.00-46.00
Utility, all wts.	None
80-110 lbs.	43.00-45.00

110-150 lbs.	45.00-46.00
Utility, all wts.	None
80-110 lbs.	43.00-45.00

110-150 lbs.	45.00-46.00
Utility, all wts.	None
80-110 lbs.	43.00-45.00

110-150 lbs.	45.00-46.00
Utility, all wts.	None
80-110 lbs.	43.00-45.00

110-150 lbs.	45.00-46.00
Utility, all wts.	None
80-110 lbs.	43.00-45.00

110-150 lbs.	45.00-46.00
Utility, all wts.	None
80-110 lbs.	43.00-45.00

110-150 lbs.	45.00-46.00
Utility, all wts.	None
80-110 lbs.	43.00-45.00

110-150 lbs.	45.00-46.00
Utility, all wts.	None
80-110 lbs.	43.00-45.00

110-150 lbs.	45.00-46.00
Utility, all wts.	None
80-110 lbs.	43.00-45.00

110-150 lbs.	45.00-46.00
Utility, all wts.	None
80-110 lbs.	43.00-45.00

110-150 lbs.	45.00-46.00
Utility, all wts.	None
80-110 lbs.	43.00-45.00

110-150 lbs.	45.00-46.00
Utility, all wts.	None
80-110 lbs.	43.00-45.00

110-150 lbs.	45.00-46.00
Utility, all wts.	None
80-110 lbs.	43.00-45.00

110-150 lbs.	45.00-46.00
Utility, all wts.	None
80-110 lbs.	43.00-45.00

110-150 lbs.	45.00-46.00
Utility, all wts.	None
80-110 lbs.	43.00-45.00

110-150 lbs.	45.00-46.00
Utility, all wts.	None
80-110 lbs.	43.00-45.00

110-150 lbs.	45.00-46.00
Utility, all wts.	None
80-110 lbs.	43.00-45.00

110-150 lbs.	45.00-46.00
Utility, all wts.	None
80-110 lbs.	43.00-45.00

110-150 lbs.	45.00-46.00
Utility, all wts.	None
80-110 lbs.	43.00-45.00

BY-PRODUCTS... FATS AND OILS

TALLOWS AND GREASES

Thursday, September 7, 1950

The tallow and grease market had a firm to higher tone this week, based entirely on dealer, exporter and specialty demand. Continued aggressive demand in export channels with bids of 12c for extra fancy, 11 1/4@11 1/4c for prime, 10c for special, and 11 1/4c for choice white grease, f.a.s. East, was not entirely satisfied early in the week. Only very light offerings came out.

In the soap industry, large interests continued on the previously established bid levels and apparently were not required to obtain larger supplies by competing with other buyers price-wise. Smaller consuming buyers were in the market principally for undergrades, and paid at higher levels for materials.

The tank car situation continued tight and was a factor in many trades, with exporter and specialty house sales requiring sellers' tanks in most transactions. The inability of sellers to supply tanks in some instances caused materials to be directed into other channels.

Export interest was intensified late Wednesday, with sizable volume of various materials moving at new higher levels. Fancy tallow sold f.a.s. seaboard at 12 1/4c in these trades, prime at 12c, and special at 10 1/4c. Choice white

grease hit a new high of 12 1/4c, delivered East. Domestic buyers also were active and B-white grease sold at 9 1/2c and yellow at 8 1/2c, Chicago.

Thursday afternoon large soap interests re-entered the market actively at radically increased prices and bought large quantities of materials at new levels which are indicated in the following quotations:

TALLOWS: Thursday's quotations (carlots delivered usual consuming points) were: Edible tallow, 13c; fancy, 12c; choice 11 1/4c; prime, 11 1/4c; special, 10c; No. 1, 9 1/4c; No. 3, 9c; No. 2, 8 1/4c.

GREASES: Thursday's quotations were: Choice white grease, 11 1/4c; A-white, 11c; B-white, 9 1/4c; yellow, 9c; house, 8c; brown, 7 1/4c, and brown (25 acid), 7 1/4c.

VEGETABLE OILS

Wednesday, September 6, 1950

As the result of poor weather conditions, the harvest of the new crops has been slowed and prices for the oil of these crops are on the upswing. Sharp advances can be expected momentarily, but then, in a few weeks, reductions will probably come just as sharply.

Present product scarcity is already reflected in rising prices, led by cottonseed oil, up 3c, corn oil and peanut oil, up 1/2c, and soybean and coconut oil, up 1/4c.

The Korean war will undoubtedly encourage the demand for fats and oils in domestic industry; however, the world supply will be little disturbed as Korea is not an active exporter or importer of these products.

CORN OIL: Sales at 18 1/4c were reported late last week, with good interest noted on both sides. The buying interest, however, disappeared this week and a nominal market at 18 1/4c resulted.

SOYBEAN OIL: This market also displayed good interest and sales on a 16 1/4 to 16 1/2c range were reported on both Friday and Saturday. On Tuesday sales were reported at 16 1/4c but only in a limited way. Yet the market quieted after these sales to be quoted nominally at 16 1/4c.

COTTONSEED OIL: Last week sales in the Valley were at 19c, while sales in the Southeast were at 19 1/4c and at 18 1/4c in Texas. A thin trade was reported this week as cottonseed oil sold for 19 1/4c in the Valley and 19c in Texas.

New York futures quotations in cottonseed oil for the first four days of the week were as follows:

MONDAY, SEPTEMBER 4, 1950

Holiday—Market Closed.

TUESDAY, SEPTEMBER 5, 1950

Sept.	21.75	22.15	21.75	22.15	21.62
Oct.	*20.15	20.75	20.25	20.70	20.02
Dec.	19.45	20.00	19.40	20.00	19.35
Jan.					
Mar.	*19.12	19.81	19.25	19.79	19.00
May	19.20	19.80	19.20	19.77	19.15
July	19.08	19.67	19.08	19.67	18.80

Total sales: 441 lots.

WEDNESDAY, SEPTEMBER 6, 1950

Sept.	*22.01	22.60	22.35	*22.60	22.15
Oct.	20.70	20.88	20.70	20.78	20.70
Dec.	20.10	20.50	20.05	20.15	20.00
Jan.					
Mar.	19.95	20.01	19.83	19.86	19.79
May	19.86	19.98	19.78	19.81	19.77
July	19.76	19.83	19.67	19.67	19.67

Total sales: 426 lots.

THURSDAY, SEPTEMBER 7, 1950

Sept.	22.55	22.55	22.25	22.30	22.60
Oct.	20.75	20.75	20.50	20.54	20.78
Dec.	20.05	20.05	19.77	19.90	20.13
Jan.					
Mar.	19.75	19.75	19.50	19.65	19.86
May	19.55	19.73	19.50	19.64	19.81
July	*19.25	19.54	19.35	*19.48	19.67

Total sales: 400 lots.

*Bid.

PEANUT OIL: Sellers were asking 20 1/2c last week without results. This apparently discouraged them for they later confined their offerings to other oil markets. On Wednesday the market was quoted 1/2c higher although there

EASTERN FERTILIZER MARKET

New York, September 7, 1950

The markets maintained a firm tone with some producers sold ahead at present prices. Cracklings continued to sell at \$2.10, f.o.b., eastern points, and some South American material was offered at \$2.25.

Two cars of dried blood sold at \$9, f.o.b. New York. Fishmeal moved rather slowly although the catch of fish along the Atlantic Coast was reported to be very good.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Amonilates

Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$35.00
Blood, dried 16% per unit of ammonia	9.00
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.15
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	48.00
in 100-lb. bags	51.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	9.00

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw 4 1/2% and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit76
Dry Rendered Tankage	

50% protein, unground, per unit of protein \$2.10

VEGETABLE OILS

Wednesday, September 6, 1950

Crude cottonseed oil, carloads, f.o.b. mills	
Valley	19 1/4
Southeast	19 1/4
Texas	19
Corn oil in tanks, f.o.b. mills	18 1/4
Soybean oil, in tanks, f.o.b. mills	
Midwest	16 1/4
Pacific oil, in tanks, f.o.b. Southern Mills	21
Coconut oil, Pacific Mills	17
Cottonseed foots	
Midwest and West Coast	2 1/2 @ 8
East	2 1/2 @ 8

OLEOMARGARINE

Wednesday, September 6, 1950

White domestic vegetable	29
White animal fat	29
Milk churned pastry	28
Water churned pastry	27

*Quoted delivered basis.

ANDERSON

and Your Industry Grew Up Together



This advertisement appeared in
NATIONAL PROVISIONER
on August 24th, 1895



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For more than half a century the meat packing and rendering industry and The V. D. Anderson Company have grown up together. At the dawn of this century, Anderson was selling fertilizer dryers and other types of equipment for the rendering field. This experience enabled them to perfect in 1901 the Anderson Crackling Expeller.* Since then Anderson engineers and crackling executives have worked out many advances in crackling equipment to meet the ever changing requirements of our industry.

Anderson is proud to serve so many of the leading meat packing and rendering plants who have proved to their own satisfaction, for fifty years, that Anderson Crackling Expellers are always the most economical way to produce cracklings.

THE V. D. ANDERSON CO.
1965 W. 96th Street
Cleveland 2, Ohio

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were no sales to substantiate the advance.

COCONUT OIL: Prices continued to advance last week with coconut oil selling for 17c on Tuesday, 17½c on Wednesday, 17¾c on Thursday and as high as 18c over the weekend and on Tuesday of this week. Later the buyers disappeared, as in other markets and a 17c nominal quotation prevailed on Wednesday.

ARGENTINE FAT EXPORTS

Argentine tallow and cattle-fat exports in the first half of 1950, totaling 51,036,000 lbs., were nearly two and one-half times as great as the 20,868,000 lbs. exported in the first six months of 1949, according to the American Embassy, Buenos Aires. About 75 per cent of the total exported during the first half of 1950 went to European countries with Italy and the United Kingdom together taking over half of the tonnage. Total 1949 exports of tallow and cattle-fat was 78,712,000 lbs., compared with 136,266,000 lbs. in 1948 and the 1935-39 average of 130,480,000 lbs.

Exports of 42,440,000 lbs. of lard from Argentina in the January-June 1950 period, far greater than the abnormally small volume of 3,312,000 lbs. exported in the first half of 1949, exceeded the entire quantities shipped in the calendar years 1948 and 1949 and was two

and one-half times as great as the average annual prewar volume. Virtually all of the 1950 exports went to Europe, with Sweden, Austria and Yugoslavia accounting for more than 80 per cent of the total. Total exports in 1949 were 18,038,000 lbs., compared with 40,448,000 lbs. in 1948 and 17,134,000 lbs. for the five-year average.

Iowa Gets More Livestock Dollars Than Other States

Iowa led all states in cash sales of meat animals last year, according to a report just issued by the department of information of the National Live Stock and Meat Board. Sales of cattle, hogs and sheep produced on Iowa farms totalled \$1,268,041,000.

Other states numbered among the ten leading states in cash income from meat animals were, in order, together with sale figures, as follows: Illinois, \$717,272,000; Missouri, \$487,054,000; Texas, \$486,042,000; Nebraska, \$484,446,000; Minnesota, \$458,542,000; Indiana, \$434,823,000; Kansas, \$404,659,000; Ohio, \$331,437,000; California, \$296,131,000.

The report also points out that total cash sales of meat animals last year for the nation as a whole, aggregated \$8,394,786,000, including cattle and calf sales of \$4,814,324,000, hog sales totaling \$3,225,488,000 and sheep and lamb sales of \$354,974,000.

Contracts for Research on Fats and Oils Situation

The Department of Agriculture has contracted with John W. McCutcheon, a private industrial consultant in New York city, to make a survey and appraisal of research and research accomplishments over the last 20 years in the field of animal fats and to make recommendations regarding the directions of future research.

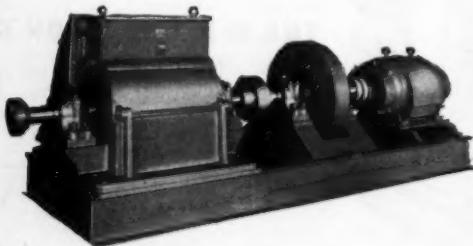
Under the 12-month contract, McCutcheon will interview some 150 industrial and research organizations. The survey is being supervised by the bureau of agricultural and industrial chemistry's eastern regional research laboratory in Philadelphia, and is being financed with RMA funds.

The USDA said that the United States, with a consumption of 10,000,000,000 lbs. and production of about 11,500,000,000 lbs. of fats and oils annually, needs a market for 1,500,000,000 lbs.

Oil Chemists Meeting

"Alkyl Hydroxyanisoles as Antioxidants," by R. H. Rosenwald and J. A. Chencik, Universal Oil Products Co., Chicago, will be one of the papers presented at the twenty-fourth Fall meeting of the American Oil Chemists' Society, to be held in San Francisco, September 25 through 29.

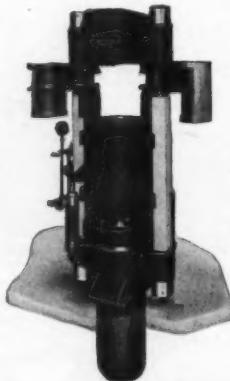
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HIDES AND SKINS

All hides reach new highs for the year — market active and 1@2c above last sales — volume close to 90,000 and diversified — outside markets all strong — outlook for immediate future continues to be bullish.

CHICAGO

PACKER HIDES: After last week's recovery of losses suffered during the early part of August, the hide market this week moved on from there to new highs for the year. There was some resistance by tanners during the early part of the week to the higher asking prices, but when a sale or two was completed Wednesday at prices 1c@1½c above last sales, other tanners moved in and a heavy trade followed. All business was done at prices steady with the levels established in these first trades.

The market was broad and, with no exceptions, prices were higher. Some comments to the effect that these higher prices cannot continue indefinitely without attracting some government intervention have been heard, but nothing along control lines, with the exception of a little closer check on exports of wet and dry hides, was noted.

As mentioned previously the market was broad and the volume of about 90,000 hides was well divided with the movement of 21,000 light cows the most active. The light cows were followed by branded cows, Colorados, heavy native steers and light native steers in that order. A more specific breakdown of the volume and prices follows:

The trade in light cows covered almost all points with Chicago, St. Paul and Milwaukee at 32½c; Sioux City, Omaha and comparable points at 33c, and St. Louis and Kansas City at 33½c. All prices were a full 1c above last sales. About 15,000 branded cows sold with a few of southwestern origin at 30½c and the balance at 30c. The trade in heavy cows was all done at 32½c and totaled close to 10,000 pieces.

Branded steers sold in straight and mixed sales with the Colorados at 28c

and both the heavy Texas and butts at 29c. The total volume was placed at about 17,000, with the Colorados furnishing the largest part of this figure.

About 10,000 heavy native steers and about 7,000 light native steers sold at 32½c and 33½c, or 1½c above the price levels of last week. A couple of cars of ex-light native steers, in the first trade for some time, sold at 36c. A car of St. Paul bulls sold at 28c. A mixed car of light cows and ex-light native steers, southwest, sold at 38c, f.o.b.

CALFSKINS: Once again there was very little to report from this market and again the same conditions of being well sold up and light production were responsible. In the only trade reported during the week, about 4,000 northern calfskins, both light and heavy, and about 1,500 rivers, light and heavy, were sold. The northern lights sold at 80c and 75c was paid for the heavies while the river calf sold at prices just 1c below these.

WEST COAST: In trading carried over from last week, steers sold at both 26½c and 26c while cows sold at 28c. This week, as in all hide markets, sales were at levels from 1c@2c above these. The packer market on the coast was quiet with most reports indicating that packers are still sold into the future.

OUTSIDE SMALL PACKER: Action in this market was somewhat limited by lack of offerings and, to a lesser degree, by the reluctance of some tanners to go along with the new price increases. As for the price structure, sales were made at levels generally 2c above those of last week and the question now among many traders is how long can this continue before the government effects some type of controls.

Sales in light hides, 40 to 42-lb. average, were made at 32c. A few cars 45 average sold at 31c. Most of the market activity was in the middle weights with several cars 50's being traded with the last sales at 30c. Heavy hides and most

all types of country hides were scarce and trading in these was spotty and generally on an l.c.l. basis. A few cars selected bulls sold early at 17½c. At the close of the week the market for nearly all product was fully steady to stronger.

SHEEPSKINS: The picture in sheepskins is still obscure, with product so scarce and demand so good that in reality there is not a true market. If a car of product should become available at the same time a buyer badly needs one, it would be difficult to estimate the moving price.

As the situation stands now, most selling is l.c.l. basis and from appearances is accomplished on wide range. As noted last week, both buyers and sellers are reluctant to mention prices. The consensus of opinion places the No. 1 shearlings between \$4 and \$4.20,

CHICAGO HIDE QUOTATIONS

		PACKER HIDES		Cor. week,
		Week ended	Previous	
		Sept. 7, 1950	Week	1949
Nat. stra.	...32½@33½	31	632	23½@25½
Hy. Tex. Stra.	29		27½	20½@21
Hy. brnd'd stra.	29		27½	20½@21
Hy. Col. stra.	28		26½	20½@20½
Ex-light Tex.				
strs.	34½		32	26½
Brnd'd cows.	30@30½		29	21½@22
Hy. nat. cows.	32½	31	631½	25½@24½
Lt. nat. cows.	32½@33½	31	632	24½@25½
Nat. bulls.	22½@22		21½	17½
Brnd'd bulls.	21½@22		20½	16½
Calfskins,				
Nat.	75	68	70	52½@65
Kips,				
Nat. nat.	62½	75	68	47½
Kips,				
Nat. brnd.	60		60	45
Slunks, reg.	2.65		3.85	2.45
Slunks, hris.90		.90	.75

CITY AND OUTSIDE SMALL PACKERS

41-42 lb. aver.	82	80	81	10½@22
50-52 lb. aver.	50	57½@62½	58	18½@21
63-65 lb. aver.	62@29	26	27	14@15½
Nat. bulls.	17½	17	17½@17½	13@14
Calfskins	55	60	55	41@42
Kips, nat.	40	40	45	35@36
Slunks, reg.	5.25	5.25	5.50	5.00@5.25
Slunks, hris.	75	60	70	50@60

All packer hides and all calf and kipkins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; slunks quoted flat.

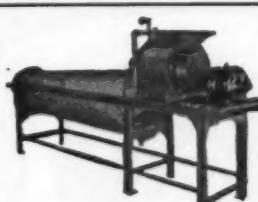
COUNTRY HIDES

All weights	32	30	31	10½@22
50-52	25½@29	24	25	17@18
Bulls.	15	14	13@13½	12
Calfskins	33	35	33@35	25@27
Kipkins	31	33	31@33	23@24

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearlings,	4.00@4.10	4.00	2.75@3.15
Dry pelts37@.38	.37	.38@.39
Horeskins untrmd	12.50@13.00	12.50@13.00	11.50@12.00



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while the fall clips are about 50c above this range. A few 2's were reported moving at \$2.40. It was more or less confirmed this week that the estimate made in this column last week which placed the "interior" trading at \$4.50 was about right. Late today a sale of a couple cars of shearlings was reported. In this the No. 1's brought \$4 and the clips were priced at \$4.50. The sale was made early in the week. Pickled skins were still close to \$17.

N. Y. HIDE FUTURES

Monday, September 4, 1950

HOLIDAY, MARKET CLOSED

TUESDAY, SEPTEMBER 5, 1950

	Open	High	Low	Close
Sept.	27.50b	29.10	28.90	29.15b
Oct.	27.60b	28.70	28.15	28.61
Dec.	27.60b	27.60	27.50	27.59
Jan.	26.70b	27.60	27.50	27.59
Mar.	26.70b	27.60	27.50	27.59
Apr.	26.50b	27.25	27.25	27.30b
June	26.50b	27.25	27.25	27.30b
July '51	26.50b	27.25	27.25	27.30b

Close: \$5 to 125 points up; sales 78 lots.

WEDNESDAY, SEPTEMBER 6, 1950

	Open	High	Low	Close
Sept.	29.00b	29.55	28.44	28.44
Oct.	29.00	29.50	28.40	28.40
Dec.	29.00	29.00	28.40	28.40
Jan.	27.75b	28.00	27.35	27.35
Mar.	27.75b	28.00	27.35	27.35
Apr.	27.25b	27.25	27.20	27.15b
June	27.25b	27.25	27.20	27.15b
July	27.25b	27.25	27.20	27.15b

Close: 15 to 71 points lower; sales 45 lots.

THURSDAY, SEPTEMBER 7, 1950

	Open	High	Low	Close
Sept.	28.00b	28.65	28.50	28.50b
Oct.	28.20b	28.70	28.00	28.50b
Dec.	28.20b	28.70	28.00	28.50b
Jan.	27.00b	27.50	27.40	27.50
Mar.	27.00b	27.50	27.40	27.50
Apr.	27.40	27.50	27.40	27.50b
June	27.40	27.50	27.40	27.50b
July	27.40	27.50	27.40	27.50b

	Open	High	Low	Close
Sept.	28.00b	29.02	28.00	28.05
Oct.	28.50b	29.25	28.00	28.60
Dec.	28.50b	29.25	28.00	28.60
Jan.	27.00b	28.00	27.70	27.55b
Mar.	27.00b	28.00	27.70	27.55b
Apr.	27.25b	27.55	27.50	27.40b
June	27.25b	27.55	27.50	27.40b
July	27.25b	27.55	27.50	27.40b

Close: Steady to 16 points higher; sales 56 lots.

FRIDAY, SEPTEMBER 8, 1950

	Open	High	Low	Close
Sept.	28.00b	29.02	28.00	28.05
Oct.	28.50b	29.25	28.00	28.60
Dec.	28.50b	29.25	28.00	28.60
Jan.	27.00b	28.00	27.70	27.55b
Mar.	27.00b	28.00	27.70	27.55b
Apr.	27.25b	27.55	27.50	27.40b
June	27.25b	27.55	27.50	27.40b
July	27.25b	27.55	27.50	27.40b

Close: 5 to 25 points higher; sales 56 lots.

LIVESTOCK CAR LOADINGS

A total of 8,260 cars were loaded with livestock during the week ended August 26, 1950. This is a decrease of 3,194 from the same week in 1949, and a decrease of 3,030 cars from loadings in the like week in 1948.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$24; the average, \$22.15. Provision prices were quoted as follows: Under 12 pork loins, 53@54; 10/14 green skinned hams, 47@48; 4/8 Boston butts, 45@45½; 16/down pork shoulders, 39½@40; 3/down spareribs, 39@39½; 8/12 fat backs, 12½@13; regular pork trimmings, 32@32½; 18/20 DS bellies, 25@25½; 4/6 green picnics, 36½; 8/up green picnics, 35½.

P.S. loose lard was quoted at 14.75 and P.S. lard in tierces at 14.75n.

Cottonseed Oil

Futures quotations at New York were as follows: Sept. 22.30; Oct. 21.08; Dec. 20.44; Mar. 20.24; May 20.20; July 20.07. Sales were 871 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended September 2, 1950, were 6,914,000 lbs.; previous week 5,242,000 lbs.; same week 1949, 5,547,000 lbs.; 1950 to date, 201,722,000 lbs.; corresponding period a year earlier, 240,431,000 lbs.

Shipments for the week ended September 2 totaled 4,015,000 lbs.; previous week, 2,921,000 lbs.; same week last year 4,950,000 lbs.; 1950 to date 155,731,000 lbs.; same period 1949, 175,472,000 lbs.

CHICAGO PROVISION STOCKS

There were 9,385,531 lbs. of lard moved out of inventories at Chicago during the left half of August to bring the total decrease during the month to 23,780,399 lbs. The 45,506,482 lbs. held on August 31 was 6,502,616 lbs. larger, however, than total lard inventories reported on August 31, 1949.

Holdings of pork meat were again re-

duced in August, with a total of 7,752,899 lbs. used from storage stocks during the month. The 32,135,271 lbs. held at the end of the month remained slightly larger than those of a year earlier.

The table below compares August 31 pork and lard stocks with those of a month earlier and a year earlier.

	Aug. 31, '50 lbs.	July 31, '50 lbs.	Aug. 31, '49 lbs.
All barreled pork (brls.)	1,212	1,853	1,022
P. S. lard (a)	36,729,568	50,307,546	34,184,048
P. S. lard (b)		323,760	1,551,000
Dry rendered lard (a)	5,140,572	6,163,744	306,496
Dry rendered lard (b)			24,000
Other lard	3,636,347	3,492,031	3,633,322
TOTAL LARD	45,506,482	69,286,881	40,003,966

	Aug. 31, '50 lbs.	July 31, '50 lbs.	Aug. 31, '49 lbs.
D. S. cl. bellies (contract)	126,200	4,000	129,300
D. S. cl. bellies (other)	5,443,954	5,607,002	4,862,406
TOTAL D. S. BELLIES	5,570,154	5,611,002	4,401,706

	Aug. 31, '50 lbs.	July 31, '50 lbs.	Aug. 31, '49 lbs.
D. S. rib bellies	1,991,417	1,868,617	1,037,110
D. P. fat backs	1,091,417	1,044,600	966,500
D. P. regular hams	1,018,000	984,000	986,500
D. P. skinned hams	5,284,541	7,943,600	5,004,393
S. P. bellies	10,613,626	14,291,700	9,967,880
S. P. bellies, S. P. Boston shdrls.	1,768,113	3,068,782	1,723,078
Other cut meats	5,894,420	6,485,400	7,196,111
TOTAL MEATS	32,135,271	39,888,170	31,319,678

(a) Made since October 1, 1949. (b) Made previous to October 1, 1949.

The above figures cover all meats in storage in Chicago, including holdings owned by the government.

HOG WEIGHTS AND COSTS

Average weights and costs of hogs at seven markets during August, 1950:

	BARRROWS AND GILTS	SOWS
	Aug. 1950	Aug. 1949
Chicago	\$23.86	\$21.41
Kansas City	24.01	21.44
Omaha	24.08	21.12
St. Louis Nat'l	23.91	21.60
St. K. Yds.	23.98	21.40
St. Joseph	23.98	21.40
St. Paul	23.65	20.79
Sioux City	23.70	20.35
Average Weight in Pounds		
Chicago	235	231
Kansas City	225	217
Omaha	228	223
St. Louis Nat'l	202	206
St. K. Yds.	217	215
St. Joseph	222	221
St. Paul	239	244
Sioux City	230	237

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AMI PROVISION STOCKS

Current pork holdings of packers reporting to the American Meat Institute continued to decline during the last three weeks of August, and the 236,000,000 lbs. held on September 2 was smaller than the amounts reported on any of the three previous comparable periods. The decline which occurred during the three week period ended September 2 totaled 59,300,000 lbs., while stocks a year earlier were 3,200,000 lbs. larger than the current amount and the 1939-41 average was 131,300,000 lbs. larger.

The out-of-storage movement of lard during the three weeks covered by the latest survey slowed down considerably from the previous two-week decline. The 63,500,000 lbs. reported held on September 2 was 6,100,000 lbs. under holdings on August 12, 9,700,000 lbs. less than year-earlier stocks and 74,800,000 lbs. below the three-year average for the date.

Provision stocks as of September 2, 1950, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups), the table shows September 2 stocks as percentages of the holdings three weeks earlier, last year and the 1939-41 average for the comparable date.

Sept. 2 stocks as
Percentages of
Inventories on

	Aug.	Aug.	12.	27.	1939-41
	1950	1949			
BELLIES					
Cured, D. S.	93	119			
Cured, S. P. and D. C.	94	100	101		
Frozen-for-cure, D. S.	104	185			
Frozen-for-cure, S. P. & D. C.	49	88	40		
Total bellies	82	108	72		

HAMS

Cured, S. P. regular	133	92	6
Cured, S. P. skinned	74	5	55
Frozen-for-cure, regular	50	100	2
Frozen-for-cure, skinned	58	127	56

PICNICS

Cured, S. P.	80	110	62
Frozen-for-cure	44	55	51
Total picnics	66	87	59

FAT BACKS, D. S. CURED....

85	110	48
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OTHER CURED & FROZEN

Cured, D. S.	104	108	11
Cured, S. P.	95	81	60
Frozen-for-cure, D. S.	47	30	5
Frozen-for-cure, S. P.	56	78	53

Total other	76	76	51
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BARRELED PORK	113	113	16
TOT. D. S. CURED ITEMS	82	116	..
TOT. S. P. & D. C. CURED	87	99	69
TOT. FROZ. FOR D. S. CURE.	70	77	..
TOT. S. P. & D. C. FROZEN-....	51	90	44

TOTAL CURED AND FROZEN-....	78	*	59
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FRESH FROZEN

Loins, shoulders, butts and spareribs	87	140	118
All other	94	89	126
Total	90	109	122

TOT. ALL PORK MEATS	80	101	64
RENDERED PORK FAT	104	93	7

LARD	91	87	44
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*Small percentage change.

†Included with lard.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago, week ended September 2:

	Week Sept. 2	Previous week	Cor. wk. 1949
Cured meats, pounds	19,737,000	15,145,000	30,273,000
Fresh meats, pounds	20,908,000	20,680,000	29,196,000
Lard, pounds	6,516,000	5,553,000	11,217,000

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- Insides and Outsides and Knuckles
- Short Cut Boneless Strip Loins
- Beef Rolls
- Boneless Barbecue Round

LIVESTOCK MARKETS

Weekly Review

All Set for More Beef

(Continued from page 13.)

little increase in the supply of feeder cattle this fall other than in calves from this year's crop.

All the increase in total cattle numbers last year occurred in the area east of New Mexico and the four northern Plains states—Kansas, Nebraska, and the two Dakotas. Numbers in the Western and Plains states decreased by 260,000 head. The greatest reduction was in the Rocky Mountain states. These states, however, did increase their numbers of beef cows, and the four Plains states also had more calves at the end of the year but the number of heifers was lower.

There was a reduction in milk cows in the Corn Belt states, the northern Plains, and the Rocky Mountain states, but increases elsewhere. More than three-fourths of the increase in milk cows was in the South, including Texas and Oklahoma. In that area also was where more than half the increase in beef cattle occurred. In the western Corn Belt and in the Plains states fewer heifers were kept for milk cows, but there were fairly large increases in heifer calves kept for this purpose. In these areas is where the greater part of the reduction in dairy stock occurred during the 4 years 1945-48.

The North Atlantic states increased their milk stock in all age groups, but they reduced steer numbers and had only slight increases in beef breeding stock.

In the beef cattle classification, there were increases in cows in all areas. The increase in this group for the entire country was 800,000 head. Forty per cent of this increase was in that part of the Southeast of Texas and Oklahoma, and one-fourth was in the four northern Plains states. More than half of the increase in beef heifers occurred in the Southern states. The northern Plains states and Western states had fewer heifers. All areas, except the western Corn Belt, the South Atlantic

states, and Texas and Oklahoma, had fewer steers. The increased numbers of steers in the western Corn Belt were mostly steers on feed, and a large part of these have already gone to slaughter.

More than half of the increase in beef calves, totaling 607,000 head, was in the Corn Belt, and the increase in calves on feed in this area in April was about equal to the reported increase in calf numbers in the area at the beginning of the year. The South had nearly a third of the increase in beef calves; and, together with Texas and Oklahoma, had one-half of the total.

These statistics of the distribution of the increase in cattle numbers by regions and by kinds show that progress in expanding beef cattle production in the upswing of the cycle now starting has been much greater in the South than elsewhere. West of the Plains states there has been no increase except in beef cows, and even that is relatively small.

Shipments of cattle from Mexico are still not in sight because of the restrictions imposed by reason of the foot-and-mouth disease in that country, and there appears to be little prospect that these restrictions will be lifted for some time. Cattlemen in Texas, Oklahoma, New Mexico, Arizona, and California have always depended on Mexico for large numbers of stocker cattle to utilize their grass; and, now that these cattle are no longer available, they have to look to other sources. This means increased demand for the cattle in the South. Because of the large increase in population on the west coast in the past decade, that area now has to obtain a larger proportion of its meat and slaughter livestock from areas east of the Rockies.

The statistics on cattle numbers show definitely that producers have been and are building up their breeding herds by holding back more heifers and heifer calves. They have also been culling out their older and less efficient cows. Their cow herds now, therefore, probably contain a larger proportion of

young cows than since 1937. The present beef breeding herd is the largest of record, and the calf crop this year probably will exceed last year's crop by 800,000 head. Most of the increase will be in beef type calves.

Cattlemen are getting in position to increase their yearly output of cattle by large numbers; yet, in relation to the present very strong consumer demand, they have comparatively small numbers of cattle ready for that demand or to go to feed lots this fall to provide for next year's requirements. Time required to build up the reserves needed to provide more supplies of beef for consumers is an important factor in the present cattle situation. The time needed is 18 months to two years. Beginning in late 1951 and through 1952, we should see more beef for consumers as a result of the expansion in cattle production now under way.

Increased production eventually may be expected to bring about some decline in cattle prices; but, for those who are conducting their operations on a sound and efficient basis, and giving careful consideration to keeping costs down, some decline in price should be no cause for great concern. In the long run, the cattle industry probably would be in better economic position if beef prices were more in line with the prices of most other commodities. All too many families of moderate to limited income have to forego the purchase of beef they really should get if they are to live according to what are generally considered desirable American standards.

Increased beef production by the most efficient means will be advantageous to both producer and consumer. Attaining this objective means the fullest utilization of pastures in cattle raising, and the development and maintenance of pastures of high productivity throughout the maximum period possible during the year. Although much progress has been made in this field in the last two decades, there are still great possibilities for further accomplishment.

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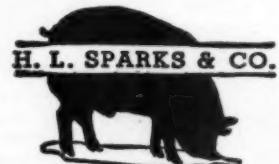
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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, September 6, 1950, were reported by the Production & Marketing Administration as follows:

HOGS: (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:							
120-140 lbs.	..	\$17.00-19.50	\$15.00-18.00	\$	\$	\$	\$
140-160 lbs.	..	19.00-21.50	17.50-20.00	20.25-21.75	20.50-21.75	18.75-22.50	
160-180 lbs.	..	21.00-22.75	19.50-22.00	21.00-23.00	21.50-22.75	18.75-22.50	
180-200 lbs.	..	22.50-23.75	21.50-23.00	22.50-24.00	22.50-23.75	18.75-22.50	
200-220 lbs.	..	23.50-23.75	23.00-23.50	23.50-24.00	23.50-24.00	22.75-23.25	
220-240 lbs.	..	23.50-23.75	23.25-23.75	23.75-24.10	23.50-24.00	22.75-23.25	
240-270 lbs.	..	23.00-23.75	22.75-23.25	23.00-23.75	23.00-23.75	21.50-23.25	
270-300 lbs.	..	21.75-23.25	22.75-23.50	22.50-23.50	21.75-23.25	21.50-23.25	
300-330 lbs.	..	21.50-22.25	22.00-22.75	22.00-22.75	20.50-22.00	21.50-23.25	
330-360 lbs.	..	21.00-21.75	20.75-22.25	21.50-22.50	20.50-22.00	21.50-23.25	

Medium:

160-220 lbs.	..	18.50-23.25	18.00-22.50	21.00-23.50	20.00-23.50	
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ROWS:

Good and Choice:							
270-300 lbs.	..	21.00-21.25	21.50-22.25	20.50-21.00	21.50-22.00	18.25-21.00	
300-330 lbs.	..	21.00-21.25	21.00-21.75	20.50-21.00	21.25-21.75	18.25-21.00	
330-360 lbs.	..	20.50-21.25	20.25-21.25	19.50-20.75	20.75-21.25	18.25-21.00	
360-400 lbs.	..	18.50-20.75	19.25-20.50	18.50-20.25	19.50-21.00	18.25-21.00	

Good:

400-450 lbs.	..	19.00-20.25	18.75-19.50	18.25-19.50	18.75-20.00	16.50-18.50	
450-550 lbs.	..	16.75-19.75	17.75-19.00	17.50-18.75	18.00-19.00	16.50-18.50	

Medium:

250-350 lbs.	..	16.00-20.50	16.00-20.00	17.00-20.25	17.00-21.50	
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PIGS (Slaughter):

Medium and Good							
90-120 lbs.	..	13.50-17.50	14.00-16.00			

SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:							
700-900 lbs.	..	31.00-32.00	30.75-32.00	30.75-32.00	31.00-32.00	31.00-32.00	
900-1100 lbs.	..	31.25-32.50	31.50-32.75	31.25-32.50	31.75-32.50	31.00-32.25	
1100-1300 lbs.	..	31.25-32.50	31.25-33.00	31.25-32.50	31.75-32.50	31.00-32.25	
1300-1500 lbs.	..	31.00-32.25	31.25-33.00	30.75-32.00	31.25-32.50	31.00-32.00	

STEERS, Good:

700-900 lbs.	..	29.25-31.00	29.00-31.50	28.75-31.00	29.00-31.25	28.50-31.00	
900-1100 lbs.	..	29.50-31.25	29.00-31.50	29.00-31.25	29.00-31.50	28.50-31.00	
1100-1300 lbs.	..	29.50-31.25	29.00-31.25	29.00-31.25	29.00-31.50	28.50-31.00	
1300-1500 lbs.	..	29.00-31.00	29.00-31.50	28.75-31.00	29.00-31.50	28.50-31.00	

STEERS, Medium:

700-1100 lbs.	..	24.50-29.50	25.00-29.00	24.25-29.00	24.75-29.00	23.50-28.50	
1100-1300 lbs.	..	24.50-29.50	25.00-29.00	24.00-29.00	24.75-29.00	23.50-28.50	

STEERS, Common:

700-1100 lbs.	..	22.00-24.50	22.50-25.00	21.50-24.25	22.00-24.75	20.50-23.50	
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HEIFERS, Choice:

600-800 lbs.	..	30.75-32.00	29.50-31.00	30.25-31.50	30.00-31.25	30.00-31.50	
800-1000 lbs.	..	30.75-32.00	30.00-31.50	30.50-31.75	29.50-31.25	30.00-31.50	

HEIFERS, Good:

600-800 lbs.	..	29.50-30.75	28.00-30.00	28.50-30.50	28.00-29.75	28.00-30.00	
800-1000 lbs.	..	29.25-30.75	28.00-30.00	28.50-30.50	28.00-29.75	28.00-30.00	

HEIFERS, Medium:

500-900 lbs.	..	24.00-29.25	24.00-28.00	23.50-28.50	23.00-28.00	23.00-28.00	
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HEIFERS, Common:

500-900 lbs.	..	21.00-24.00	21.00-24.00	21.00-23.50	21.00-23.00	20.00-23.00	
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COWS (All Weights):

Good	..	21.50-23.00	22.00-24.00	21.00-23.50	20.25-22.50	21.00-23.00	
Medium	..	20.00-21.50	20.75-22.25	20.00-21.00	19.25-20.25	19.50-21.00	
Common	..	19.00-20.00	19.25-21.25	19.50-20.00	18.50-19.25	18.50-19.50	
Can. & cut.	..	15.50-19.00	15.50-19.50	16.00-19.50	15.75-18.50	15.50-18.50	

BULLS (Yrs. Excl.): All Weights:

Beef gd.	..	23.00-24.75	24.50-25.75	24.00-24.50	22.00-23.50	24.00-25.00	
Sausage gd.	..	23.00-25.00	25.50-26.50	24.00-24.50	23.50-24.00	24.00-26.00	
Sausage med.	..	22.00-23.00	24.25-25.50	21.50-24.00	22.00-23.50	22.00-24.00	
Sau. cut..	..	19.50-22.00	20.00-24.25	19.00-21.50	19.50-22.00	18.60-22.00	

VEALERS, All Weights:

Good & choice	..	31.00-35.00	31.00-33.00	29.00-31.00	29.00-31.50	29.00-34.00	
Com. med.	..	22.00-31.00	24.00-31.00	22.00-29.00	23.00-29.00	23.00-29.00	
Cull 75 lbs. up	..	18.00-22.00	20.00-24.00	17.00-22.00	19.00-23.00	18.00-23.00	

CALVES (500 lbs. down):

Good, choice	..	27.00-30.00	27.00-32.00	27.00-30.00	26.00-30.50	28.00-30.00	
Common, med.	..	20.00-27.00	21.00-28.00	20.00-27.00	21.00-26.00	21.00-28.00	
Cull	..	18.00-20.00	18.00-21.00	16.00-20.00	19.00-21.00	18.00-21.00	

SLAUGHTER LAMBS AND SHEEP:

SPRING LAMBS:							
Good & ch.	..	27.75-28.50	27.50-28.50	27.50-28.00	27.25-28.25	27.25-28.25	
Medium & gd.	..	25.00-27.50	25.00-27.50	25.00-27.25	25.25-27.25	24.50-27.00	
Common	..	22.00-24.50	21.00-24.50	21.50-24.75	23.25-26.25	

TRLG. WETHERS (Shorn):

Good & ch.	..	24.50-25.50	
Medium & gd.	..	22.50-24.00	

EWES (Shorn):

Good & ch.	..	10.50-12.75	11.00-13.50	11.00-13.25	13.00-13.50	12.75-13.50	
Com. & med.	..	8.00-11.00	9.50-11.00	11.00-12.75	11.75-13.00	9.00-12.50	

¹Quotations on wooled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

²Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

STEER AND HEIFER:		Carcasses	BEEF CURED:	
Week ending Sept. 2, 1950		10,958	Week ending Sept. 2, 1950	13,308
Week previous		14,235	Week previous	9,870
Same week year ago		14,049	Same week year ago	15,782
COW:			BEEF CURED:	
Week ending Sept. 2, 1950		1,308	Week ending Sept. 2, 1950	1,000,037
Week previous		1,430	Week previous	966,457
Same week year ago		1,500	Same week year ago	1,348,066
BULL:			BEEF CURED AND SMOKED:	
Week ending Sept. 2, 1950		859	Week ending Sept. 2, 1950	76,292
Week previous		612	Week previous	123,911
Same week year ago		1,066	Same week year ago	209,860
LARD:			LARD AND PORK FATS:	
Week ending Sept. 2, 1950		32,530	Week ending Sept. 2, 1950	7,947
Week previous		35,578	Week previous	6,575
Same week year ago		29,500	Same week year ago	6,757
MUTTON:			CATTLE:	
Week ending Sept. 2, 1950		348	Cattle	Carcasses
Week previous		2,366	Week ending Sept. 2, 1950	7,947
Same week year ago		1,704	Week previous	6,575
HOG AND PIG:			Same week year ago	6,757
Week ending Sept. 2, 1950		5,410	CALVES:	
Week previous		4,225	Week ending Sept. 2, 1950	36,247
Same week year ago		4,000	Week previous	37,958
PORK CUTS:		Pounds	Same week year ago	37,046
Week ending Sept. 2, 1950		2,181,187	SHEEP:	
Week previous		1,643,012	Week ending Sept. 2, 1950	39,499
Same week year ago		1,039,062	Week previous	38,499
BEEF CUTS:			Same week year ago	40,293
Week ending Sept. 2, 1950		91,868	COUNTRY DRESSED MEATS	
Week previous		60,686	VEAL:	
Same week year ago		129,516	Week ending Sept. 2, 1950	5,324
VEAL AND CALF CUTS:			Week previous	4,071
Week ending Sept. 2, 1950		2,278	Same week year ago	4,321
Week previous		24,847	HOGS:	
Same week year ago		27,048	Week ending Sept. 2, 1950	—
LAMB AND MUTTON CUTS:			Week previous	—
Week ending Sept. 2, 1950		4,535	Same week year ago	—
Week previous		3,479	LAMB AND MUTTON:	
Same week year ago		6,830	Week ending Sept. 2, 1950	73
			Week previous	66
			Same week year ago	162
			Incomplete.	

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended September 2 was reported by the Production and Marketing Administration, U. S. Department of Agriculture as follows:

NORTH ATLANTIC	Cattle	Calves	Hogs	Sheep & Lambs
New York, Newark, Jersey City	7,947	11,907	36,247	39,499
Baltimore, Philadelphia	6,338	1,565	22,691	1,058
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis, Ill.,	12,203	3,170	55,260	7,920
Chicago Area	29,921	6,083	57,486	11,115
St. Paul-Wisc. Group ¹	27,082	12,876	57,749	9,548
St. Louis Area ²	19,560	10,075	47,126	11,343
Sion City	10,759	118	16,345	6,623
Omaha	22,636	880	37,285	18,000
Kansas City	17,558	5,258	31,080	11,581
Iowa and So. Minn. ³	19,858	4,154	147,956	29,860
SOUTHEAST ⁴				
21,750	5,770	5,285	18,597	20
21,107	21,387	8,657	44,887	18,223
91,349	8,905	770	10,314	19,218
SOUTH CENTRAL WEST ⁵				
27,500	10,348	2,206	23,700	24,966
Grand total	216,752	73,019	619,798	206,974
Total week ago	203,455	67,732	575,285	199,290
Total same week 1949	215,878	78,039	586,693	232,156

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Ill., Green Bay, Wis. ²Includes St. Louis, National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Ia., and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during July 1950—Cattle, 76.3; calves, 64.9; hogs, 73.7; sheep and lambs, 84.6.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended September 1 were reported by the Production and Marketing Administration as shown in the following table:

	Cattle	Calves	Hogs
Week ended September 1	2,046	2,337	9,285
Week previous	1,779	1,763	8,025
Cor. week last year	1,167	945	7,431

LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended August 26 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK	GOOD	VEAL	HOGS*	LAMBS
YARDS	Up to	Good and Choice	Dressed	Handweights
Toronto	\$28.27	\$31.00	\$32.60	\$20.36
Montreal	30.00	30.45	33.10	27.95
Winnipeg	27.50	30.50	35.10	27.00
Calgary	29.05	29.00	32.40	25.70
Edmonton	28.20	28.00	34.10	24.40
P. E. Island	25.00	25.25	32.35	—
Moore Jaw	25.50	27.00	33.35	25.00
Saskatoon	26.40	25.50	33.35	25.00
Regina	25.50	25.40	33.35	25.00
Vancouver	28.75	29.50	35.60	—

*Dominion government premiums not included.

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We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points.

Sausage Equipment

2718— SILENT CUTTER: Boss 100A, with 75 HP. motor, less than one year old, like new.....	25% discount
1974— SILENT CUTTER: (NEW) Buffalo 227-B, with 5 HP. motor, switch & switch box, inc.	\$ 750.00
7920— LIGHTNING CUTTER: Oppenheim, #162, with new 15 HP. motor, 150# cap, rebuild & guaranteed.....	1200.00
1001— MEAT MIXERS: (3) 1750# cap. ea. Hopper size 66" lg. x 30" wd. x 35" dp. stainless steel contact parts.....	\$50.00
2721— SAUSAGE LAYOUT: Inc. 227 Buffalo Silent Cutter with motor, 227 Buffalo self-contained sausage grinder combination, 227 Buffalo Meat Mixer, complete layout.....	1685.00
2719— STUFFERS: (2) Buffalo, 500# cap. guaranteed cond.	\$98.00
1064— STUFFER: Buffalo 2263, 100# cap.	\$95.00
1480— SAUSAGE COOKING TANKS: (2) each.....	95.00
1103— LOAF PANS: Aluminum Wearever, 62, with sliding lids, like new, ea.	1.30

Smokehouse Equipment

2723— SLICER: U.S. 150-B, with conveyor & stand, reconditioned, guaranteed.....	\$ 750.00
2137— SLICER: For dried or frozen beef, motor driven.....	550.00
2056— SLICER: U.S. 150, Ser. #152445, with stacker.....	225.00
1954— FROZEN MEAT SLICER: Ace, cap. 4000# per hr., motor driven, extra knife.....	350.00
2403— FROZEN MEAT SLICER: Harrisseybold, large cap. with 34" blade.....	550.00
1477— SMOKETHOUSE CAGES: with 38" Smokethicks.....	20.00
1400— SMOKESTICK WASHER: Globe K 8894, galvanized, excellent cond.	375.00

Kill Floor & Rendering

2201— HOG: Boss 2705, Diamond Hog Shredder, size 36, complete with flexible coupling, 40 HP. motor with starter box.....	\$2000.00
2724— TRIPE WASHER: Anco. 245, Umbrella type, excellent cond.	65.00
2410— BEEF TROLLEYS: Galv. Long Hook Forequarters, 4" wheels.....	.85
Galv. Short. Hook Hindquarters, 4" wheels.....	.75
Galv. Long Hook Forequarters, 4 1/2" wheels.....	.95
1866— PRESS: Anco. 300 Ton cap. with pump.....	2000.00

Miscellaneous

1644— CONDENSER: Niagara Aeropass, 18 Ton cap. (Never installed). \$2300.00	
1949— COOLER: 17'x10'x8' with 6" fibre glass insulation, has dividing partition with walk through door.....	775.00
1272— ICE MACHINE: 3 ton, Ammonia, Excellent cond.	600.00
2480— FLAKE ICER: Vilter 2 ton.....	900.00
2428— CONVEYOR: 30' horizontal length, 18" vertical lift (NEW).....	900.00
1306— AIR-MIXER COMPRESSOR: York 9x9—Y12, excellent cond.	900.00
1916— AMMONIA COMPRESSOR: York 9x9, 5" flywheel, 12 V. belts, 40 HP. motor, excellent cond.	1195.00
1396— RAPID POWER BOOSTER: Mfgd. by Rapide Standard Co. Inc. 1/4 HP. motor.....	400.00
2635— BOILERS: (2) 150 HP. with oil burners, framing, blowers, valves, etc., excellent cond.	(2) 4500.00
9878— TRAILER: Robbins & Murks 65A, Refrigerated, with or without tractor, excellent cond. trailer only.	3600.00
2720— OVEN: 48 Loup Meek-Reel	425.00
2200— JUICE TANK: flat bottom, 115 gal.	85.00
2209— BUNN TYER: Stainless steel table top for tying lamb, veal & beef rolls.....	425.00
2003— SCALE: Boiled Ham Weighing....	100.00

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PLANTS FOR SALE

BANKRUPTCY SALE PACKING HOUSE PLANT STREATOR MEAT PACKING COMPANY PLANT

You are notified that on September 20, 1950, at 11:00 o'clock in the forenoon in Room 354, United States Courthouse, 219 South Clark Street, Chicago 3, Illinois, will be heard and determined in Austin Hall, Referred in Bankruptcy, for the purpose of considering any bids which may be made for the purchase of all or any part of the assets described as follows:

PARCEL 1:

Lots 1, 2, 3, 5 and 6 in Block 5; Lots 1, 2, 3, 4, 5, 6, 7 and 8 in Block 6; Lots 1, 2, 3, 4, 5, 6, 7, 8, 9, 10 and 11 in Block 7, all of West Side Land in Addition to Streator and Lot 11 in Block 5 in Plumb's Fourth Addition to Streator, excepting therefrom that part thereof conveyed to The Atchison, Topeka and Santa Fe Railway Company by Warranty Deed dated May 9, 1905, and recorded July 15, 1905 in Book 447, Page 440 and also excepting that part thereof deeded to the Atchison, Topeka and Santa Fe Railway Company by deed dated September 5, 1930 and recorded Oct. 1, 1930 in Book 676, Page 537; ALSO

PARCEL 2:

Lot 1 in Block 1; Lot 1 in Block 2; Lots 1, 2, and 3 in Block 3 and all of Out Lot 2 in Luther's Addition to Streator; ALSO

PARCEL 3:

Lot 9 in Block 3 and Lots 1 and 2 in Block 4 and that part of Lot 9 in Block 5 lying west of the West line of Illinois Street extended South in Plumb's Sixth Addition to Streator; ALSO

PARCEL 4:

All the vacated streets and alleys and public grounds within the territory included in the following boundaries, to-wit: A tract of land bounded on the West by the right of way of the Atchison, Topeka and Santa Fe Railway Company, on the North and East by the right of way of the Wabash Railway Company from the point where the right of way intersects the right of way of the Atchison, Topeka and Santa Fe Railway Company, thence South and East on the West line of the West line of Illinois Street, thence South on the West line of Illinois Street to the North line of James Street as at present laid out and occupied, thence West on the East line of the West line of Illinois Street, thence South on the right of way of the Atchison, Topeka and Santa Fe Railway Company being the point of beginning, all such streets, alleys and public grounds heretofore used for streets and alleys or for public purposes within the area above described having been heretofore vacated by the City Council of the City of Streator; ALSO

PARCEL 5:

Lots 1, 2, 3, 7, 8, 9, 10, 11 and 12 in Block 2 in Factory Addition to Streator; ALSO

PARCEL 6:

Lot 3 of Plumb's Subdivision of Lots 4 and 5 in the Subdivision of the South East Quarter of the South West Quarter of Section 36, Township 31 North, Range 3, East of the 3rd Principal Meridian; ALSO

PARCEL 7:

Lots 1 and 2 of N. Gandy's Subdivision of Lots 1 and 2 in Plumb's Subdivision of Lots 4 and 5 in the Subdivision of the South East Quarter of the South West Quarter of Section 36, Township 31 North, Range 3, East of the 3rd Principal Meridian; all situated in the City of Streator, excepting therefrom all coal and mineral underlying the surface thereof, in LaSalle County, Illinois, commonly known as the packing house plant located on Illinois Street, Illinois, with a complete building converted to meat packing plant, concrete and brick construction with steel and sheet metal addition in rear, siding facilities, loading platforms, large garage entrance doors, heating, plumbing and lighting facilities with direct egress and ingress doors in addition to cattle loading and unloading runways; together with residence located at 800 James Street, Streator, Illinois, and office located at 100 Lewis Street, Streator, Illinois, together with the improvements, chattels, equipment, machinery and fixtures contained in and upon or attached to the packing house plant, all of which improvements, chattels, equipment, machinery and fixtures are more particularly described and set forth in Exhibit A attached to the petition filed in this cause as of date of August 14, 1950.

All bids will be made for cash and must be accompanied by a deposit of 25% thereof. For further information consult John H. Chats, trustee, 105 West Adams Street, Chicago, Ill. DEarborn 2-3444

Alex H. Dolnick, attorney for trustee, 105 West Monroe Street, Chicago, Ill. RAndolph 6-0645

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Referee in Bankruptcy

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SALESMAN: Grand Rapids, Michigan area. Commission only. For details write Box W-280, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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MANAGEMENT'S ASSISTANT: Aggressive, growing processing firm in Philadelphia, Pa. requires the services of an assistant to management. To help in purchasing supplies, meats, to formulate programs and other general duties of management. State age, experience, in detail, marital status, salary (confidential). Box W-281, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN: Established manufacturer furnishing essential commodity to meat packing industry requires an aggressive representative to cover Ontario. Prefer man with practical packing house experience. Must be capable of commanding executive's salary. W-288, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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Responsible Texas packer killing cattle, calves, hogs, with newest, most up-to-date facilities in the industry needs man. Permanent, attractive position for person with necessary qualifications. W-289, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXECUTIVE

Modern meat packing plant in western Pennsylvania doing large volume of business, needs experienced man for executive position. Must be independent, with all phases of cost production, selling of hams, dressed beef, veal and lamb. Good future for right person. State experience, qualifications, age, references and expected salary. Reply to W-290, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXECUTIVE FOREMAN: Wanted for hog killing and cutting department. Plant in Philadelphia area. Present working foreman also considered. Excellent opportunity for right man. Give age, experience and reference. W-291, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WORKING FOREMAN wanted to take charge of hog killing floor, small R&I plant in the east. Good salary and working conditions. All replies confidential. W-292, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

SUPERINTENDENT: Wanted for medium sized independent beef packing plant in Kansas City. Permanent position. State age, experience and salary expected. W-293, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BEF SUPERVISOR: Experienced, wanted by midwestern packer, to handle beef operations. Supervision will include chilling, boning and beef sales cooler. W-294, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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 1—Enterprize 24" x 66" Meat Grinder, belt driven.
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 Used and rebuilt Anderson Expellers, #1 RB, Duo
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PLANT WANTED

WANTED: To Rent, Lease or Buy — established wholesale meat and sausage manufacturing plant with or without retail meat market, by responsible party. State full particulars. PW-294, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

PLANTS FOR SALE

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FOR SALE: Wholesale meat establishment servicing restaurants, hotels and groceries. Manager operated, would remain if desired. Annual profit to owner, \$15,000.00. Figures available. Building and equipment value \$15,000.00, would require an additional \$10,000.00 for operating capital. FH-298, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Butcher shop, completely equipped, bologna kitchen, slaughter house, also equipped bakery, including two story brick building, garage and lot. Excellent location in prosperous town, good going business. Price \$21,500.00. FS-295, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

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